



# CHRISTMAS FEAST

## Starters

Roast celeriac soup, chestnut gremolata, toasted sourdough (vg)

Smoked haddock & dill croquettes, curried aioli,  
chicory, watercress

Pork rillettes, pickled cucumber, cornichons, toasted sourdough

Smoked Brixham mackerel pâté,  
orange & chestnut butter, toasted sourdough

Pan fried gnocchi, wild mushrooms, rocket pesto,  
toasted chestnuts (vg)

## Mains

Crown of English turkey, stuffed leg, pig in blanket, goose fat roast potatoes,  
crushed winter roots, creamed leeks & Brussel sprouts, maple roast parsnip, Savoy  
cabbage, cranberry sauce, gravy

Roast striploin of West Country beef, pig in blanket,  
goose fat roast potatoes, crushed winter roots, creamed leeks & Brussel sprouts,  
maple roast parsnip, Savoy cabbage, gravy

Smoked haddock, scallop & prawn pie, brown crab & Sussex Charmer mash

Beetroot Wellington, freekeh & chestnut mushrooms, rainbow chard, gravy (vg)

Pan roast sea bass, crushed potato, sundried tomato & butter sauce

## Puddings

Young's Double Chocolate Stout Christmas pudding,  
brandy butter ice cream (v)

Dark chocolate brownie, toasted hazelnuts, raisins, vanilla ice cream (vg)

Bramley apple, fig & chestnut crumble, vanilla custard (v)

Spiced winter fruit Bakewell, clotted cream (v)

Cropwell Bishop Beauvale blue cheese, quince jelly, celery,  
seeded crispbread (v)

**3 courses £28**

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*Each item is priced per person*

## **For the table**

Young's ale sourdough, orange & chestnut butter (v) £3.50

Mixed vegetable crisps, lemon verbena olives, seeded crispbread (v) £3.00

## **Sides**

Pigs in blankets £4.00

Dauphinoise potatoes (v) £4.00

Truffled cauliflower cheese (v) £4.00

## **To finish**

Coffee, mince pie (v) £4.00

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Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. Tables of 6 or more are subject to a discretionary service charge of 12.5% which will be added to your bill.