

Christmas Lunch

1 course £18 / 2 courses £25 / 3 courses £32

Tuesday 28th November to Friday 22nd December (excluding Sundays)

STARTERS

Juniper and beetroot smoked salmon
celeriac remoulade, yuzu, watercress, rye bread. *available gf*

Chicken liver and madeira parfait
red onion and tamarind chutney, farinata. *gf*

Artichoke and caramelised onion filo tart
stilton, rocket, sherry vinegar reduction. *v*

Grilled aubergine
vegan feta, chipotle and maple reduction. *vegan gf*

MAINS

Apricot and chestnut stuffed ballotine of turkey breast
pig in blanket, garlic and rosemary roast potatoes, caraway roasted carrots,
maple roasted parsnips, smokey brussel sprouts, cranberry chutney, thyme gravy. *gf*

Slow braised featherblade of beef filo wellington
wild mushroom duxelles, garlic and rosemary roast potatoes, caraway roasted carrots,
maple roasted parsnips, smokey brussel sprouts, port and bone marrow jus.

Pan fried stone bass
cauliflower purée, crispy capers, tenderstem broccoli, rainbow chard, pink fir apple potato, chervil salsa verde. *gf*

Salt baked celeriac and sweet potato en croute
wild mushroom duxelles, garlic and rosemary roast potatoes, caraway roasted carrots,
maple roasted parsnips, smokey brussel sprouts, sage gravy. *vegan*

DESSERTS

Chocolate fondant, berry compote, vanilla syllabub. *vegan*


Milkshake stout sticky toffee pudding, salted caramel ice cream, honeycomb. *v*

Orange and cinnamon crème brûlée, coconut shortbread, pistachio. *v gf*

Espresso martini cheesecake, raspberry sorbet. *v gf*

*** *Christmas crackers included* ***

Booking and pre-order required. A discretionary 10% service charge will be added to all bookings.

 TO BOOK CALL 0117 374 1898 OR EMAIL bocabarfinzels@outlook.com 