

CHRISTMAS DAY

Relax and enjoy time with loved ones while we do the hard work, and of course the washing up!



Bath Mill

— LODGE RETREAT —



CANAPÉS AND FIZZ

STARTERS

Smoked Duck with Mango Salad and Teriyaki Drizzle

Pan-Fried Scallops served on Parsnip Puree with a Tomato and Spring Onion Salsa

Christmas Spiced Apple and Parsnip Soup

Crab, Prawn and Avocado Cocktail with Marie Rose Sauce and Melba Toast

AVAILABLE:

25th December

Arrival 12:30pm to dine at 1.00pm

PAYMENT: Full payment required at the time of booking.
Pre-orders required at time of booking.

MAINS

Roast Turkey with Cranberry and Tarragon Stuffing served with Pigs in Blankets, Goose Fat Roast Potatoes, Honey Glazed Vegetable and Gravy

Roast Loin of Venison served with Roast Potatoes, Honey Glazed Vegetables and Gravy

Pan-fried Wild Halibut served with Rosti Potatoes, Winter Vegetables, Samphire and Tomato and Red Pepper Coulis

Nut Roast with Chestnuts served with Chateau Potatoes, Winter Vegetables and a Mushroom and Tarragon Sauce

DESSERTS

Classic Christmas Pudding with a Rich Brandy Sauce

White Chocolate and Passion Fruit Cheesecake

Christmas Spiced Crème Brûlée served with Biscotti and an Orange Sorbet

Cheese Board with Chutney, Apple and Biscuits

Mulled Wine Poached Pear with Orange Sorbet

TEA OR COFFEE AND A MINCE PIE

Adults
£79.95

12 and under
£39.95

For fussier little elves please call to discuss menu options