



BOLERO BAR & KITCHEN CHRISTMAS MENU



3 Courses - £38.95
(CHAMPAGNE COCKTAIL ON ARRIVAL)

STARTERS

PRAWN COCKTAIL SALAD

Avocado, red vein sorrel, rocket, cucumber, celery salt, bloody Mary vinaigrette ^{GF}

LOBSTER CROQUETTE

With slow-roasted tomato sauce and parmesan ^{GF}

ROASTED WINTER VEGETABLE SOUP

With Gruyere croutons and sage oil ^{Vg / GF}

DUCK TERRINE

Green peppercorn, pickled cranberry compote, sourdough ^{GF}

MAIN

STUFFED ROAST TURKEY BREAST

Served with duck fat roast potato, pigs in blanket, cauliflower cheese, onion and sage stuffing, maple glazed carrots, Brussel sprouts with bacon, chestnuts, and red wine gravy ^{GEA}

ROASTED LEG OF LAMB

Duck fat roast potato, cauliflower cheese, lamb croquette, maple glazed carrots, Brussels sprouts with bacon, chestnuts, and lamb gravy ^{GEA}

CHESTNUT MUSHROOM, CRANBERRY, AND BUTTERNUT SQUASH WELLINGTON

Served with roast potato, cauliflower cheese, Brussel sprouts, maple glazed carrots, carrots and swede puree, vegetable, and mushroom gravy ^{GEA}

PAN-SEARED SEABASS

Crushed new potato, shallots, buttered samphire, white wine cream

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

Brandy custard and Vanilla ice cream ^{GF / V}

CHOCOLATE FUDGE BROWNIE

Crystallised hazelnuts, strawberries, vanilla ice cream ^{GF / V}

BAILEYS AND SALTED CARAMEL CHEESECAKE

Winter berry compote and salted caramel ice cream ^{GF / V}

SELECTION OF ICE CREAM AND SORBET ^{GF / V}

CHEESEBOARD ^{GF / V}

Selection of biscuits, homemade chutney, celery, grapes & apple

★ **TERMS & CONDITIONS** - A DEPOSIT OF £20 PER PERSON IS REQUIRED TO CONFIRM YOUR BOOKING. CONFIRMED NUMBERS AND MENU PRE-ORDER TO BE PROVIDED TWO WEEKS PRIOR TO YOUR RESERVATION TO BAR@BOLEROVENUES.COM.

★ **ALLERGIES** - SOME OF OUR MENU ITEMS CONTAIN ALLERGENS INCLUDING; GLUTEN, NUTS, MILK, EGGS, FISH, SHELLFISH, SOYA, CELERY, MUSTARD, SULPHITES, SESAME AND LUPIN. PLEASE ASK A MEMBER OF STAFF FOR MORE INFORMATION.

A SERVICE CHARGE OF 10% WILL BE ADDED TO THE BILL

