

Dinner

Sample Menu

www.hotelbristol.co.uk

Grilled Fresh Mackerel Fillet with Apple & Radish Salad & Mustard Mayonnaise - £5.50
Smoked Duck with Orange Salad and Orange Vinaigrette- £5.25
Steamed Asparagus with Lemon Butter, Sour Dough & Parmesan Crumb - £4.95
Roasted Butternut Squash Soup - £4.50

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Parmesan Breaded Turkey Escalope - £14.00  
*with Roasted Red Pepper Sauce*

Roasted Loin of Pork - £15.95  
*with Apricot & Shallot Stuffing and a Pork Jus*

Oven Baked Fillet of Hake - £17.95  
*with Salsa Verde*

Crispy Pan Fried Chilli & Garlic Polenta - £13.95  
*with Cannellini Bean Ragout*

All the above are served with  
Potatoes & Seasonal Vegetables

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Desserts £6.00 each, unless price shown:

Ginger and Black Treacle Pudding with Rum Sauce & Vanilla Ice Cream
Hazelnut Shortbread Stacks with Fresh Raspberries, Whipping Cream & Raspberry Coulis
Strawberry and Vanilla Layered Mousse
Callestick Farm Ice Cream - £4.50
Cornish Cheese Plate served with Celery, Chutney and Biscuits - £7.50

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Coffee with Homemade Fudge or Mints - £2.50

Head Chef - Pam Perring

**Please remember to book your dinner time with reception**

If you have any dietary or allergy requirements, kindly speak to our Restaurant Manager or Reception

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Marinated Duck with Pea Shoots, Spring Onions, Cucumber and Hoi Sin Dressing - £4.25  
Spiced Vegetable Fritters with Coriander Yogurt - £4.50  
Tian of Prawn with a Spiced Marie Rose Sauce - £4.95  
Sweetcorn Chowder - £4.50

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Suprême of Chicken - £14.50
with a Lemon & Thyme Sauce

Roast Leg of Lamb - £17.95
with Garlic & Rosemary Jus

Pan Fried Fillet of Haddock - £17.50
with Anchovy Butter

Fresh Spaghetti - £12.95
with Homemade Pesto, Green Beans, Roasted Vine Cherry Tomatoes and Green Salad

All the above are served with
Potatoes and Seasonal Vegetables

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Desserts £6.00 each, unless price shown:

Lemon Sponge with Vanilla Custard  
Profiteroles with Chocolate Sauce  
Strawberry & Passion Fruit Eton Mess  
Callestick Farm Ice Cream - £4.50  
Cornish Cheese Plate served with Chutney and Biscuits - £7.50

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Coffee with Mints or Homemade Fudge - £2.50

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Warm Trio of Cheese Tart with a Tomato Salad - £4.75
Potato Cake with Celeriac Remoulade and Smoked Salmon - £5.95
Pan Fried Pigeon Breast with Beetroot Salad and Toasted Hazelnuts £5.50
Clear Vegetable Soup with Croûtons - £4.50

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Roast Sirloin of Beef- £17.50  
*with Yorkshire Pudding, Horseradish Cream & Red Wine Jus*

Slow Cooked Lamb Rump - £17.95  
*with Flageolet Bean Cassoulet and Garlic and Rosemary Dumplings*

Oven Baked Fillet of Salmon - £17.50  
*with a Herb and Pistachio Crust & Cream Sauce*

Lentil Dahl - £12.95  
*with Basmati Rice, Onion Bhaji and Cucumber & Mint Riata*

All the above are served with  
Potatoes & Seasonal Vegetables

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Desserts £6.00 each, unless price shown:

White Chocolate Cheesecake with Raspberry Sauce & Fresh Raspberries
Blackcurrant and Cassis Fool with Lavender Shortbread and Blackcurrant Compôte
Marmalade Brioche Bread and Butter Pudding with Cream
Callestick Farm Ice Cream - £4.50
Cornish Cheese Plate served with Celery, Chutney and Biscuits - £7.50

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Coffee with Homemade Fudge or Mints - £2.50

Head Chef - Pam Perring

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