

Dinner

2017

www.hotelbristol.co.uk

Twice Baked Crab Soufflé with a Parmesan and Chive Cream - £4.95

Duck Liver Parfait with Cherry & Port Chutney and Toasted Brioche - £5.25

Goats Cheese Ravioli with Pumpkin Velouté, Crisp Sage Leaves & Toasted Pumpkin Seeds - £4.75

Carrot and Butterbean Soup with Coriander Croûtons - £4.50

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Pan Fried Sirloin/Fillet Steak with Pont-Neuf Potatoes, Pan Fried Flat Mushrooms, Vine Tomatoes and a Brandy & Peppercorn Sauce -

£18.50 Sirloin £20.95 Fillet

Roast Chicken with Lemon & Thyme Stuffing, Roast Potatoes,  
Fine Beans and Honey Roasted Parsnips with Chicken Jus - £15.95

Linguine with Tomatoes, Mixed Seafood, Capers and Fresh Basil - £16.95

Roasted Red Pepper Polenta with Red Pepper Purée, Green Beans, Spinach and Soy Foam - £13.95

All the above served with Vegetables of the Day

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Desserts £6.00 each, unless price shown:

Bailey's and Chocolate Brownie Trifle

Mango Parfait with Coconut Sorbet

Apple, Mincemeat & Nut Strudel with Crème Anglaise

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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Smoked Salmon Carpaccio with Beetroot, Orange and Horseradish Snow - £5.95  
Smooth Chicken Liver, Garlic and Thyme pâté served with Toast and Apple & Cranberry Chutney - £4.95  
Camembert Bonbons with a Sweet & Sour Berry Sauce - £4.95  
Roasted Tomato Soup with Basil Oil and Croûtons - £4.50

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Suprême of Guinea Fowl with Baby Onions, Fondant Potatoes, Savoy Cabbage and a Madeira Sauce - £18.50

Roasted Leg of Lamb with Garlic and Rosemary Roasted New Potatoes,
Braised Red Cabbage and Green Beans - £17.95

Fillet of Hake with Mussels, Samphire, Parsley Cream Sauce and
Pappardelle Pasta - £17.50

Butternut Squash, Goat's Cheese and Spinach Wellington with Curried Sweet Potatoes - £13.95

All the above served with Vegetables of the Day

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Desserts £6.00 each, unless price shown:

Orange & Cranberry Bread and Butter Pudding with Vanilla Butter Sauce  
Pear Tart Tatin with Vanilla Ice Cream  
Black Forest Meringue  
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

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Smoked Mackerel & Mushroom Risotto with Truffle Oil and Fried Mushrooms - £5.50
Pea & Honey Roasted Gammon Salad with Pea Soup and Crispy Egg - £4.95
Cheddar Beignets with Sesame Dressing - £4.25
Roasted Butternut Squash & Rosemary Soup with Croûtons - £4.50

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Roasted Pork Belly with Herb & Apricot Stuffing served with  
Champ, Calibres and a Pork Jus - £16.95

Breaded Chicken Escalope with Lemon & Black Pepper Butter, Crushed  
New Potatoes and Roasted Vine Tomatoes - £15.95

Poached Fillet of Salmon with a Cream & Dill Sauce, Celeriac Mash and Calibres - £17.50

Vegetarian Nut Loaf with Wilted Baby Spinach, Baby Carrots and  
Roasted Red Pepper Sauce - £13.95

All the above served with Vegetables of the Day

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Desserts £6.00 each, unless price shown:

Salted Caramel & Chocolate Tart with a Praline Crunch
Clementine and Ginger Bread Trifle
Vanilla Cheesecake with Blackberry & Mint Compôte
Callestick Farm Ice Cream - £4.50

Cornish Cheese Plate served with Celery, Chutney and Biscuits - £7.50

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Panko Breaded Thai Crab Croquettes with Spicy Dipping Sauce and Asian Salad - £4.95  
Pork & Apricot Terrine with Crusty Bread and Apple Purée - £4.95  
Asparagus, Red Onion and Blue Cheese Tart with Rocket Salad & Toasted Hazelnuts - £4.75  
Sweet Potato & Thyme Soup with Crème Fraîche and Croûtons - £4.50

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Herb Crusted Roasted Rump & Braised Shoulder of Lamb with New Potatoes, Spinach
Timbale and a Rosemary & Garlic Jus - £18.95

Roasted Duck Breast with Spiced Plum Sauce, Noodles, Pak Choi
& Baby Carrots - £17.50

Baked fillet of Cod with Crispy Pancetta & Lemon Butter served with Crushed
New Potatoes and Samphire - £15.95

Open Ravioli of Roasted Butternut Squash, Wild Mushroom & Sage Butter - £13.95

All the above served with Vegetables of the Day

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Desserts £6.00 each, unless price shown:

Chocolate & Chilli Tart with Crème Fraîche and Lime  
Lemon and Prosecco Syllabub with Tuile Biscuit  
Mulled Wine Fruits with Ginger Ice Cream & Amoretti Biscuit  
Callestick Farm Ice Cream - £4.50  
Cornish Cheese Plate served with Celery, Chutney and Biscuits - £7.50

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Cod Fritters with Sweet Tomato & Pepper Sauce - £4.95
Duck, Pork, Cranberry & Pistachio Terrine served with a Spiced Apple Chutney and
Toasted Sour Dough Melba Toast - £4.75
Salad of Goats Cheese, Parma Ham and Beetroot - £4.75
Cream of Vegetable Soup with Chilli Sour Cream - £4.50

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Suprême of Guinea Fowl  
*with Crispy Ham, roasted Vine Tomatoes, Crème Fraîche & Leeks Risotto* - £18.50

Slow Cooked Beef  
*with a Mulled Wine Sauce with Colcannon Potato, Baby Carrots & Yorkshire Pudding* - £17.50

Pan Fried Fillet of salmon  
*with Creamy Peas, Crispy Chorizo and Mashed Potato* - £17.50

Sweet Potato, Chestnut, Mushroom & Kale Wellington  
*with Calabrese and a Vegetable Jus* - £13.95

All the above served with Vegetables of the Day

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Desserts £6.00 each, unless price shown:

Raspberry Meringue Roulade with Raspberry Coulis
Strawberry & Pink Peppercorn Cheesecake with Strawberry Compôte
Poached Pears with Hot Chocolate Sauce and Vanilla Ice Cream
Callestick Farm Ice Cream - £4.50
Cornish Cheese Plate served with Celery, Chutney and Biscuits - £7.50

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Smoked Fish Pâté with Pitta Melba & Vegetable Ribbons - £5.75  
Wild Mushroom Risotto with a Crème Fraîche, Chives, Parmesan and a Drizzle of Truffle Oil - £4.95  
Twice Baked Cornish Blue Soufflé with a Pear & Watercress Salad - £4.75  
Cream of Pumpkin and Sage Soup - £4.50

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Pan Seared Duck Breast & Slow Cooked Duck Leg
with Spinach Timbale, Spring Onion Mashed Potato and Rich Duck Jus - £18.25

Roasted Leg of Pork
with Crispy Crackling, Pancetta Tossed Cabbage, Roast Potatoes and Rich Pork Jus - £15.95

Rolled Fillet of Plaice
with Chive Cream Sauce served with Pak Choi Linguine - £17.95

Wild Mushroom and Pepper Stroganoff
with Basmati Rice - £13.95

All the above served with Vegetables of the Day

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Desserts £6.00 each, unless price shown:

Mascarpone Crème Brûlée with Brandy Poached Raspberries  
White Chocolate Pannacotta with Shortbread Biscuit  
Whiskey & Honeycomb Parfait with Honeycomb Crumb and Caramel Sauce  
Callestick Farm Ice Cream - £4.50  
Cornish Cheese Plate served with Celery, Chutney and Biscuits - £7.50

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