

Dinner

2018

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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

Head Chef - Pam Perring

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