

Dinner

Sample Menu

www.hotelbristol.co.uk

Smoked Mackerel Salad with Roasted Beetroot and Horseradish Dressing - £5.95

Breaded Mozzarella Bonbons with Roasted Cherry Tomato Salad - £5.50

Griddled Asparagus with Crispy Egg and Chilli Oil - £5.50

Sweet Potato Soup with Sour Dough Croutons - £4.95

Roast Leg of Lamb with Rosemary Jus - £18.95

Fondant Potatoes

Braised Supreme of Guinea Fowl with Smoked Bacon, Baby Onion and Mushrooms - £18.95

Croquette Potatoes

Oven Baked Cod with Pesto Cream Sauce - £17.95

Tagliatelle

Butternut Squash & Chickpea Tagine with Lemon and Coriander Cous Cous - £14.95

Pan Fried Sirloin Steak - £23.95 (**£5 supplement for half board guests**)

Flat Mushroom, Grilled Vine Tomatoes and Fries

Peppercorn Sauce - £2

All of the above dishes are served with Seasonal Vegetables

Desserts £6.00 each, unless price shown:

Raspberry and Lemon Curd Brioche Bread Pudding

Black Forest Trifle

Deconstructed Strawberry Cheesecake with Strawberry Coulis

Callestick Farm Ice Cream - £4.50

Cornish Cheese Plate served with Chutney & Biscuits - £7.50

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