



**CHRISTMAS PARTY MENU 3 COURSES £68 2024**

**PRE-DINING TIPPLES**

KIR ROYALE, Crème de Cassis, Prosecco	<b>£12</b>
CK FASHIONED, whiskey, amaretto, chambord	<b>£12</b>
DARK & STORMY, rum, ginger beer, lime	<b>£12</b>
GARDEN GIN MARTINI, gin, elderflower, cucumber	<b>£12</b>
DRIVERS NON ALCHOLIC NEGRONI, zero gin, Lyre's, cranberry juice, bitters	<b>£8</b>

---

**STARTERS**

- SELECTION OF BREADS, extra virgin olive oil & balsamic vinegar, sun blushed tomato puree, marinated olives, butter (V)
  - ROASTED WHITE ONION, THYME & CHESNUT SOUP, croutons, hazelnut oil, sourdough (V)
  - MARINATED SALMON, POACHED SALMON, SMOKED SALMON, natural yogurt, rouille mayonnaise poppy seed biscuits
  - HAND PICKED WHITE CRAB CLAW MEAT with lemon, crab sauce, pickled pear
  - SLOW COOKED SOMERSET LAMB SHOULDER BON BONS, roasted & pickled beetroots spiced apple chutney, curd, mint oil
  - CRISPY GOATS CHEESE, roasted Butternut squash, candied walnuts, toasted pumpkin and sunflower seeds basil oil (V)
  - ROASTED PUMPKIN & BEETROOTS, candied walnuts, toasted seeds (VEGAN)
- 

**MAINS**

- ROAST TURKEY PARCELS, apricot and sage stuffing wrapped in Pancetta, fondant potatoes, greens & chestnut, cranberry puree, madeira sauce
  - RISOTTO OF PORCINI MUSHROOMS, almond vegan parmesan, crispy parsnips, Wiltshire black truffle oil (VEGAN)
  - GRILLED FILLET OF SEA BASS, crushed chive potatoes, confit fennel, lobster sauce
  - PAN ROASTED ENGLISH FILLET OF BEEF, greens, carrots & garlic puree, red wine sauce, chips
  - HONEY ROASTED FREE RANGE CREEDY CALVER DUCK BREAST dauphinoise potatoes, celeriac puree, greens, cassis sauce
- 

**SIDE ORDERS**

ROSEMARY BUTTERED CARROTS	SELECTION OF SEASONAL VEG	<b>£6</b>
DAUPHINOISE POTATOES	SALAD LEAVES, LEMON OIL & BALSMIC	
CLAYTON'S CHIPS OR FRIES OR SWEET POTATO FRIES	CORNISH POTATOES	

---

**PUDDINGS, PUDDING TIPPLES, BRANDY ALEXANDER £12 ESPRESSO MARTINI £12 CHERRY BAKEWELL £12**

- CHRISTMAS SPICED STICKY TOFFEE PUDDING, butterscotch sauce, honeycomb ice cream      PUDDING WINE **£8**
- CLAYTON'S LEMON MERINGUE
- VANILLA PANNA COTTA, caramel ice cream, apple & blackberry compote, oat crumble
- SALTED CARAMEL CHOCOLATE MOUSSE, candied almonds, Pistachio ice cream, poached pears in Poire William syrup
- MILK CHOCOLATE PARFAIT, vanilla ice cream, Oat crumble, poached pears in Poire William syrup **(VEGAN)**
- THREE SCOOPS OF ICE CREAM vanilla, honeycomb, milk chocolate, Pistachio, caramel
- AFFOGATO** 2 scoops of vanilla ice cream or plant based with espresso
- THREE SCOOPS OF SORBET, lemon, raspberry, blood orange, passion fruit
- SELECTION OF BRITISH CHEESE AND BISCUITS      **PORT £9**
- Wyfe Of Bath hard cheese sweet and rich, Bath soft, Wookey hole cave aged cheddar, Bath blue

**IF YOU HAVE ANY ALLERGIES, PLEASE INFORM YOUR SERVER. ALLERGEN MENU AVAILBLE**

**CLAYTON'S KITCHEN 15A GEORGE STREET, BATH 01225 724386**