

Clayton's Kitchen

CHRISTMAS PARTY MENU 3 COURSES £68 2024

PRE-DINING TIPPLES

KIR ROYALE, Crème de Cassis, Prosecco	£14
CK FASHIONED, whiskey, amaretto, chambord	£14
DARK & STORMY, rum, ginger beer, lime	£14
GARDEN GIN MARTINI, gin, elderflower, cucumber	£14
DRIVERS NON ALCHOLIC NEGRONI, zero gin, Lyre's, cranberry juice, bitters	£9

STARTERS

SELECTION OF BREADS, extra virgin olive oil & balsamic vinegar, sun blushed tomato puree, marinated olives, butter (V)
CRISPY GOATS CHEESE, roasted & pickled beetroots, candied walnuts, basil oil (V)
ROASTED CHESTNUT, WHITE ONION & THYME SOUP, fig leaf oil, croutons, & rosemary focaccia (V)
MARINATED SALMON, POACHED SALMON, SMOKED SALMON, natural yogurt, rouille mayonnaise poppy seed biscuits
SOUTH COAST CRAB with lemon, crab sauce, pickled pear
SLOW COOKED LAMB SHOULDER BON BONS, spiced apple chutney, curd, roasted squash, mint oil
ROASTED BUTTERNUT SQUASH, ROASTED & PICKLED BEETROOTS, spiced apple puree. candied walnuts, toasted seeds, fig leaf oil **(VEGAN)**

MAINS

ROAST TURKEY PARCEL stuffed with apricot & sage, wrapped in Pancetta, fondant potato, cranberry puree, Madeira sauce
GRILLED FILLET OF SEABASS, toasted fregola pasta, greens & roasted crushed hazelnuts, lobster sauce
PAN ROASTED ENGLISH FILLET OF BEEF, carrot & garlic puree, glazed carrot, red wine sauce, rosemary chips
HONEY ROASTED DUCK BREAST dauphinoise potatoes, celeriac puree, greens, cassis sauce
TOASTED FREGOLA PASTA, PENNY BUN MUSHROOM SAUCE, almond parmesan, sautéed Portobello mushroom, Crispy Parsnips, black truffle oil **(VEGAN)**

SIDE ORDERS

ROSEMARY BUTTERED CARROTS	SELECTION OF SEASONAL VEG	£6
DAUPHINOISE POTATOES	SALAD LEAVES, LEMON OIL & BALSMIC	
CLAYTON'S CHIPS, FRIES OR SWEET POTATO FRIES	NEW POTATOES & CHIVES	

PUDDINGS, PUDDING TIPPLES, BRANDY ALEXANDER £14 ESPRESSO MARTINI £14 CHERRY BAKEWELL £14

CHRISTMAS SPICED STICKY TOFFEE PUDDING, butterscotch sauce, honeycomb ice cream PUDDING WINE £9
VANILLA PANNA COTTA, salted caramel ice cream, apple & blackberry compote, oat crumble
CAMEL CHOCOLATE MOUSSE, candied almonds, Pistachio ice cream, poached pear in Poire Williams syrup
DARK CHOCOLATE PARFAIT, vanilla ice cream, Oat crumble, poached pears in Poire Williams syrup
THREE SCOOPS OF ICE CREAM vanilla, honeycomb, milk chocolate, Pistachio, salted 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