

### Silver Menu

**£22.95**

(Set Menu of 1 choice per course, chosen from Silver or Silver + Menu)

Roasted Root Vegetable Soup (V)

with Croutons

or

Breaded Mushrooms with

Garlic Mayonnaise

or

Duo of Fanned Melon with

Raspberry Coulis (V)

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Poached Chicken Breast

with White Cream Sauce

or

Roast Pork with Crackling

with Cider Gravy

or

Baked Salmon Fillet

with Hollandaise sauce

Served with Fresh Seasonal Vegetables and

Roast Potatoes

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Strawberry Cheesecake with

Pouring Cream

or

Individual Homemade Apple and

Sultana Crumble with Custard

or

Fresh Fruit Salad with

Pouring Cream

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Freshly Brewed Filter Coffee and Tea with

Chocolate Mint Crisp

### Silver + Menu

**£24.95**

(Option of 2 choices per course, chosen from Silver or Silver + Menu)

Leek and Potato Soup (V)

with Crispy Fried Leek

or

Crab Cakes with Rocket Salad and Sweet

Chilli Sauce

or

Chicken Liver and Cognac Pate with

Spicy Fruit Chutney

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Poached Chicken Breast

with White Wine Cream Sauce

or

Honey Roasted Pork Belly

with Caramelised Onion Gravy

or

Baked Lemon and Herb Crusted Salmon Fillet

with White Wine Cream and Chive Sauce

Served with Fresh Seasonal Vegetables and

Roast Potatoes

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Warm Chocolate Brownie

served with Vanilla Ice cream

or

Baked Vanilla Cheesecake

with Duo of Fruit Coulis

or

Sticky Toffee Pudding

with Toffee sauce

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Freshly Brewed Filter Coffee and Tea with

Chocolate Mint Crisp

### Gold Menu

**£26.95**

Tomato and Roasted Red Pepper Soup (V)

with Basil Cream

or

Smoked Salmon and Cream Cheese Parcels

with Dill & Lemon Dressing

or

Ham Hock and Pea Terrine with

Sweet Piccalilli

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Chicken Wrapped in Parma Ham with

Roquefort Cheese Sauce

or

Slow Cooked Beef Strip Loin, Yorkshire

Pudding and Red Wine Gravy

or

Pan Seared Sea Bass Fillet set on Green Beans

with Lemon and Butter Sauce

Served with Fresh Seasonal Vegetables and

Choice of Roast or New Potatoes

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Eton Mess, Fresh Berries, Crushed Meringue

and Cream with Shortbread Biscuit

or

Cream Filled Profiteroles with Rich Chocolate

Fondant Sauce and White Chocolate Shavings

or

Warm French Apple Tart

with Custard

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Freshly Brewed Filter Coffee and Tea with

Chocolate Mint Crisp

### Vegetarian / Vegan Options:

Goats Cheese and Red Onion Tart with

Balsamic Glaze (V)

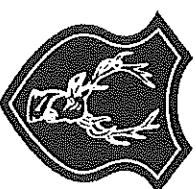
Layered Mediterranean Vegetables and

Mozzarella Stack with Tomato and Herb Sauce

(gf)

Stuffed Pepper, Rice, Beans, Leek and

Courgettes with Spicy Tomato Sauce (Ve)



# THE BRISTOL