

The Hop Pole Bath

2 Courses

£22.95 per person

3 Courses

£27.95 per person

(GF) Gluten Free

(GF+) Gluten Free Adaptation

(V) Vegetarian

(VE) Vegan

(VO) Vegan Option

(N) Contains Nut

Guests with Allergies and

Dietary Requirements:

Food allergies and intolerances: Whilst every care is taken in our kitchens, we cannot guarantee that our dishes are 100% free of allergens. Please speak to a member of staff for further information on our dishes. Please note, the information may not always be supplied by your server but from a trained member of our team. Please advise a member of staff if you suffer with coeliac disease.



Starters

Smoked Salmon Pâté

Served with caramelised onion chutney and lightly toasted farmhouse bread.

Camembert Bites

French Camembert wedges twice coated in panko breadcrumbs, served with cranberry sauce. (GF)

Roasted Vegetable Soup

Served with farmhouse bread and butter. (VE)

Smoked and Salted Mushrooms

Button mushrooms coated in our homemade smoky batter and panko breadcrumbs, served with garlic mayonnaise. (VE) (GF)

Slow Roasted Pork Belly Bites

Coated in a sticky maple & mustard glaze with mixed leaf salad.

Maining

Roast Turkey

Served with roast potatoes, carrots, parsnips, brussel sprouts, sautéed red cabbage and honey-glazed pigs in blankets.

Roast Pork Belly

Served with roast potatoes, carrots, parsnips, sautéed red cabbage and Yorkshire pudding.

Pan-Fried Sea Bass

Wing of St Mawes sea bass, served with buttered new potatoes, sautéed green beans, asparagus and a creamy white wine sauce.

Cumin Butternut Squash & Lentil Wellington

Served with roast potatoes, carrots, parsnips, brussel sprouts, sautéed kale. (VE) (GF) (N)

Beef Burger

Served in a brioche bun with maple bacon, French brie, stuffing and cranberry sauce with a side of skin-on fries and pigs in blankets.

Desserts

Spiced Apple Tart

Butter pastry tart with baked apple & cinnamon filling, topped with caramel glaze served with vanilla ice-cream.

Gingerbread & Sparkle Cheesecake

A ginger biscuit base layered with baked ginger sponge topped with creamy vanilla flavoured cheesecake and finished with sticky ginger cubes, gold chocolate pieces and a feathering of white icing. (N)

Chocolate & Raspberry Tart

Dark chocolate tart, with swirls of raspberry, served with raspberry coulis and fresh winter berries. (VE) (GF)

Christmas Pudding

A traditional Christmas pudding served with a creamy, orange Cointreau crème anglaise.



Merry Christmas

Booking Form

Please complete and return to us.
Terms & Conditions apply, please see below*

	Pâté	Camembert	Vegetable Soup	Mushrooms	Pork Belly Bites	Turkey	Pork Belly	Sea Bass	Wellington	Beef Burger	Spiced Apple Tart	Cheesecake	Chocolate Tart	Christmas Pudding
Guest Name	Starters					Mains				Desserts				

*Please fill out the pre-order booking form on the reverse and return it to us along with a non-refundable deposit of £10pp. Your booking must be made at least 2 weeks prior to your party date. Our festive menu is available from 1st - 23rd December 2020. Parties must be booked by adults aged 18 years or over. Management reserve the right to withdraw this offer at any time.
COVID-19 Policy: Group bookings will need to adhere to Government safety guidelines. We are adhering to the current Covid-19 safety guidelines and will keep reviewing our policies should these change between now and the date of your booking. Please note, due the government's current Covid-safe regulations, we are unable to take bookings for more than 6 people per table. We strongly advise booking early to avoid disappointment. Some menu items may need to change at short notice should we experience difficulties with supply.

Booking Name:		Telephone:	
Preferred Date:	Preferred Time:	No. Of Guests:	

7 Albion Buildings, Upper Bristol Road, Bath, BA1 3AR
 01225 446 327 | info@thehoppolebath.co.uk | www.thehoppolebath.co.uk