



CHRISTMAS

AT

THE SPOTTED COW

Two Courses - £25 / Three Courses - £29

FREE glass of Gin fizz, Elderflower fizz or Prosecco on arrival

Join us this Christmas at The Spotted Cow, we can cater for small groups or large parties and will make your meal or party stress free and memorable. The Spotted Cow is a great Christmas setting with food from our highly regarded kitchen, our large log fired wood burner and plenty of candles!

To book please use the booking form on our website

www.thespottedcowbristol.com

email info@thespottedcowbristol.com or call 0117 963 4433

**139 North Street, Bristol BS3 1EZ*

CHRISTMAS MENU

Two Courses - £25 / Three Courses - £29

FREE glass of fizz on arrival

STARTER

Celeriac, apple, nutmeg & cider soup (VGN) (GF)

Baked Camembert, spiced shallot marmalade & sourdough (V)

Nose to tail Scottish salmon, skin quaver, salmon eggs, whipped roe (GF)

Lamb breast, pressed potato, caponata, purple basil (GF)

MAIN

Roast Cornish cod, Mushroom & Barley Orzotto, champagne & truffle

Whole roast wood pigeon, Cassoulet, cinnamon and parsley game sauce (GF)

**Organic turkey crown, apricot & orange stuffing, chipolatas,
roast potatoes with all the trimmings**

**Strip-loin of beef, Yorkshire pudding, roast potatoes,
honey parsnips and all the trimmings**

**Cranberry and lentil nut roast, vegan leek & cheese crumble,
Christmas vegetables** (VGN) (N) (GF)

PUDDING

Toffee apple cake, mulled apples & clotted cream (V)

Vegan chocolate pudding, sour cherry, nuts & Agave-comb (VGN) (N) (GF)

Spotted Cow Christmas pudding, custard or double cream (V) (N)

Cheese selection, chutney, apple and crackers (V)

Mince pies and brandy butter (V)

(VGN) Vegan (V) Vegetarian (GF) Gluten free (N) Contains nuts