



CHRISTMAS MENU



Glass of fizz

Starters

French Onion Soup, Gruyere Toast*

Wild Mushrooms, Toasted Brioche, Tarragon Crumb (VGN)

Soft-Shell Crab, Smoked Chilli & Citrus Salad

Pan-Fried Wood Pigeon Salad, Pickled Walnuts (N)

Capricorn Goat's Curd, Honeyed Hazelnuts, Apple Salad (V)(N)

Mains

ALL SERVED WITH ROAST POTATOES, SEASONAL VEGETABLES AND ALL THE TRIMMINGS

Maple & Orange Glazed Turkey, Cranberry Stuffing

Hereford Beef Fillet Wellington, Madeira Sauce (£4 SUPPLEMENT)

Lentil, Beetroot & Pine Nut Strudel, Caramelised Onion Gravy (VGN)(N)

Baked Pollock, Lobster Bisque, Parsley Crust

Puddings

Christmas Mess, Gingerbread, Glace Cherry (V)

Hazelnut, White Chocolate & Cranberry Semifreddo (V) (N)

Black Forest Trifle (V)

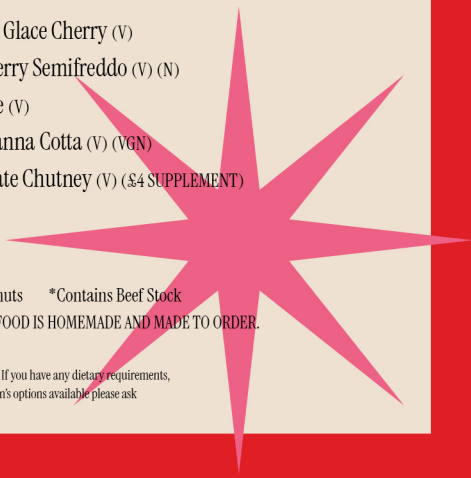
Coconut & Charred Pineapple Panna Cotta (V) (VGN)

Perl Las Blue, Fig, Crackers & Homemade Date Chutney (V) (£4 SUPPLEMENT)

(VGN) Vegan (V) Vegetarian (N) Contains nuts *Contains Beef Stock

ALL OF OUR INGREDIENTS ARE SOURCED LOCALLY. ALL OUR FOOD IS HOMEMADE AND MADE TO ORDER.

All allergen information is available on request from our team. If you have any dietary requirements, please notify a member of staff when ordering. Children's options available please ask





CHRISTMAS THE SPOTTED COW

Two Courses for £32.95 • Three Courses for £39.95
Free glass of fizz on arrival



To book please use the booking form on our website www.thespottedcowbristol.com
or email info@thespottedcowbristol.com

*139 North Street, Bristol BS3 1EZ | 0117 963 4433