



**Woolley  
Grange**

NEAR BATH

## **December Lunch Menu**

Served Monday-Saturday 2<sup>nd</sup>-21<sup>st</sup> December

### STARTERS

Jerusalem artichoke & chestnut velouté, pickled red cabbage

Smokey cured salmon, carrot escabeche

Guinea fowl & leek terrine, Brussel sprout & apple slaw

Pork belly, fermented apple, watercress

Charred cauliflower, spiced puffed rice, golden raisin & caper puree

### MAIN COURSES

Turkey & pancetta ballotine, Agen prune & pork stuffing, goose fat potatoes  
& garden vegetables

Crown Prince pumpkin steak, chestnut & cranberry crumb

Braised short rib of beef, confit garlic potato puree, malt glazed carrots

Cornish skate wing, brown shrimp butter, caper mashed potatoes

Pressed celeriac, truffle & Tunworth Cheese, fermented red cabbage &  
cobnuts

### DESSERTS

Clementine parfait, cranberry clusters, blood orange sorbet

Aquafaba raw dark chocolate & agave mousse, chestnut praline

Christmas pudding, Cognac, candy orange, brandy ice-cream

Selection of local cheeses

**£26 pp for 3 courses; £22 pp for 2 courses, £17pp for one course.**  
A discretionary service charge of 10% will be added to your bill.

Call 01225 864705 or visit [www.woolleygrangehotel.co.uk](http://www.woolleygrangehotel.co.uk) to book.