



**Woolley
Grange**

NEAR BATH

Festive Menu

£25 per person

To Start

Crispy Southview Farm egg, cheddar cheese custard, smoked Wiltshire ham hock

Coln Valley smoked salmon, caper and shallot dressing, sourdough

Bromham leek and potato soup, chive oil, confit shallot (VE)



To Follow

Kelly Bronze Springgate turkey, apricot and chestnut stuffing, pigs in blankets,
sprouts, heritage carrots, fondant potatoes

Tagliatelle pasta, barbequed squash, basil pesto, Lyburn Old Winchester cheese, toasted pine nuts

Roasted Bromham cauliflower, pomegranate, pak choi (VE)



To Finish

Warm banana bread, passion fruit caramel, walnut, lime sorbet

Christmas pudding, brandy sauce, clotted cream

Selection of 3 sorbets (VE)

Selection of 3 local cheeses

Cider and apple chutney, crackers

(£10 supplement)

If you have an allergy to certain foods, please inform a member of the team before ordering.
A discretionary service charge of 12.5% will be added to your bill, and all prices are inclusive of VAT.



**Woolley
Grange**

NEAR BATH

Festive Menu

£32 per person

To Start

Pressed Creedy Carver chicken terrine, sherry vinegar, watercress, truffle

Grilled Newlyn mackerel, cucumber relish, lemon mayonnaise, sea herbs

Barbequed heritage carrot, caper and raisin purée, rocket (VE)



To Follow

Kelly Bronze Springgate turkey, apricot and chestnut stuffing, pigs in blankets,
sprouts, heritage carrots, fondant potatoes

Pan fried Cornish cod, crushed new potatoes, tenderstem, garden herb salsa

Roasted new season celeriac, black cabbage, apple, truffle (VE)



To Finish

Warm banana bread, passion fruit caramel, walnut, lime sorbet

Christmas pudding parfait, orange, blackcurrant sorbet

“XOCOL8” dark chocolate, blackberry, lemon mille-feuille (VE)

Selection of 3 local cheeses

Cider and apple chutney, crackers

(£10 supplement)

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**Woolley
Grange**

NEAR BATH

Festive Menu

£40 per person

To Start

Pressed Creedy Carver duck terrine, beetroot, and fennel salad

Citrus cured Loch Duart salmon, smoked cod roe, wild rice, garden dill

Wild mushroom, tarragon, hazelnut, black garlic, and truffle on sourdough (VE)



To Follow

Kelly Bronze Springgate turkey, apricot and chestnut stuffing, pigs in blankets, sprouts, heritage carrots, fondant potatoes

Barbequed gilt head sea bream, green beans, potato purée, brown shrimp, herb salsa

Garden vegetable and lentil "cottage pie", walled garden salsa verde (VE)



To Finish

Brown butter custard, garden apple, lemon thyme

Christmas pudding parfait, orange, blackcurrant sorbet

"XOCOL8" dark chocolate crèmeux, passionfruit, lime (VE)

Selection of 5 local cheeses

Cider and apple chutney, crackers

(£12 supplement)

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