# CHRISTMAS



THE BOWL INN



### **STARTERS**

Cauliflower soup (v)
Curried shallot rings, coriander, bread & butter

Duck liver pâté, brioche toast (gfo) Roasted spiced plum

Bromham beetroot tart (v)
Goat's cheese, beetroot leaf salad & candied walnuts

Potted Chalk Stream hot smoked trout (gfo)
Horseradish, potato, dill, toast, sweet pickled cucumber

### MAINS

Roasted ballotine of turkey, bacon, stuffing & cranberry sauce (gfo)
Pig in blanket, roasted potatoes, root vegetables, winter greens, turkey gravy

Quantox Hills Farm pork belly (gf)
Creamed sprouts & bacon, roasted sweet potato, winter greens, mustard gravy

Whole Cornish plaice, Café de Paris butter (gf) Roasted new potatoes, winter greens, lemon

Pumpkin, gnocchi, oyster mushroom (v) Sage butter, chestnuts, roasted sprouts, Parmesan

(Sticky braised red cabbage for the table)

## **PUDDINGS**

Butcombe ale Christmas pudding
Brandy custard

Dark chocolate Black Forest brownie (v, gf) Honeycomb, clotted cream ice cream

Coconut milk panna cotta (gf)
Passionfruit, pineapple, mango sorbet

Panettone bread & butter pudding (v)
Rum and raisin ice cream

Cheese board (£5 pp)
Tea, coffee & mince pie truffle (£2 pp)

2 courses 23.50/3 courses 28.95

Ask us about our festive vegan and kids menus!



## THE BOWL INN 16 Church Road, Almondsbury, Bristol BS32 4DT 01454 612 757

bowlinn@butcombepubs.com www.butcombe.com/pubs/bowl-inn/

A non-refundable deposit of £10pp is required to confirm a Christmas booking. To find out more about spending Christmas with us, visit Butcombe.com/Christmas.

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen due to the wide range of ingredients used in our kitchen, food may be at risk of cross contamination by other ingredients.

Butcombe Wednesday discount does not apply to festive menus.