BOTLEIGH GRANGE
HOTEL & SPA

Festive Menu

Available 1st–23rd Dec
Lunch or Dinner

Two courses £26.95
Three courses £33

Starters

Roasted Butternut Squash & Sweet Potato Velouté
A smooth, warming blend of roasted butternut squash and sweet potato, served with a mini granary loaf and salted butter

Country Chicken & Smoked Ham Terrine
Layered and rustic, served with rosemary croûtes and a spiced apple purée

Crisp Brie & Cranberry Arancini
Golden, breaded arborio rice parcels oozing with brie and sweet cranberry

Mains

Traditional Roast Turkey Ballotine
Wrapped in bacon with a tart cranberry stuffing, accompanied by roast potatoes, Yorkshire pudding, rich gravy and all the seasonal trimmings

Roast Sirloin of Beef
Tender roast sirloin with horseradish mashed potato, seasonal greens and a creamy pepper & mushroom sauce

Pan-Seared Cod Loin
Flaky cod loin over saffron confit potatoes, seasonal greens and a delicate white wine sauce

Botleigh's Signature Nutless Roast
A festive plant-based centrepiece served with roast potatoes, gravy and all the seasonal trimmings. (Vegan)

Desserts

Traditional Christmas Pudding
With warm brandy sauce

Salted Caramel Cheesecake
Served with clotted cream ice cream and a crisp Biscoff crumb

Lemon Panna Cotta Tart
Served with clotted cream and sweetened berries

To Finish

Tea or coffee alongside warm mince pies

Please speak to a member of staff if you have any dietary requirements, allergies or intolerances. We use the freshest ingredients, so some items may occasionally be unavailable.

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