



CHRISTMAS MENU

SERVED FROM
THURSDAY 27TH NOVEMBER
TO
SATURDAY 20TH DECEMBER

LUNCH 12PM-3PM | TUES-SAT
DINNER 5PM-9PM | TUES-SAT
MONDAYS BY ARRANGEMENT

TWO COURSES £30.00
THREE COURSES £37.50

TO START

SHREDDED CONFIT DUCK LEG BALLOTINE
thyme & shallot muffin, rocket, orange dressing, pomegranate

TOMATO & WHITE BEAN SOUP V/VGO/GFO
toasted sourdough

BAKED GOATS CHEESE V
confit garlic crostini, walnut salsa

CURED SEA TROUT TARTARE GFO
pink grapefruit, dill oil, crispy shallots, crackers

MAINS

ROASTED TURKEY CROWN GF
crispy pancetta, carrot & swede mash, braised red cabbage,
roast potatoes, parsnip purée, port gravy

PROSCIUTTO-WRAPPED COD GFO
smoked red pepper sauce, new potatoes, cavalo nero, pangrattato

CELERIAC & MUSHROOM WELLINGTON VG/GF
roasted butternut purée, roast potatoes, parsnips, cavolo nero, celeriac crisps

BRAISED OX CHEEK GF £4 supp.
caramelised shallot purée, potato rosti, buttered greens, red wine jus

TO FOLLOW

CHOCOLATE & COINTREAU MOUSSE V
spiced orange gel, hazelnut praline, chocolate soil

STICKY TOFFEE PUDDING VG/GF
toffee sauce, vanilla ice cream

MINCEMEAT AND FRANGIPANE TART V
clotted cream & brandy ice cream

WHIPPED STILTON V/GFO
roasted pear, apple & thyme purée, pumpkin seed crackers

SELECTION OF ICE CREAMS AND SORBETS

TERMS AND CONDITIONS

RESERVATIONS

Christmas bookings are now being taken for 27th November until 20th December. Reservations for lunch and dinner are available for groups of two or more people, Tuesday-Saturday, with Mondays by arrangement. Please be aware a 12.5% service charge will be added to your food and drink bill on the evening.

MENUS

Our chefs have carefully chosen what food they would like to showcase using seasonal, sustainable and locally sourced ingredients. For advice on ordering, speak with a member of the team; the menus have been designed to be easily altered to cater for all allergies.

V VEGETARIAN **VG** VEGAN **GF** GLUTENFREE

VO VEGETARIAN OPTION **VGO** VEGAN OPTION **GFO** GLUTENFREE OPTION

CONFIRMATION OF BOOKING

In order to finalise your booking, a completed pre-order must be returned to us a minimum of two weeks before the date of your booking. All bookings are also required to pay a £10 per person deposit in advance to confirm the table. This deposit can be paid by cash or card, in person or over the phone, and must be paid a minimum of two weeks before your booking. This full deposit will then be redeemed against your final bill. Any last minute bookings will be permitted at the management's discretion depending on availability. There are some evenings which prove to be more popular than others in this time, so we advise booking early to avoid disappointment.

CANCELLATIONS AND MODIFICATIONS

We understand that sometimes, for whatever reason, bookings need to be cancelled. Let us know a minimum of 7 days before your booking and we will offer you a full refund of your deposit. If you would like to add or remove a guest, please let us know a minimum of 48 hours in advance and we will do our best to accommodate any changes. However, for any drop-outs not notified 48 hours in advance, we will deduct the £10 deposit for each no-show as our chefs and staff will have already begun preparations for your arrival.

PRIVATE BOOKINGS

While we don't have a private dining space at the Westbury, our sister pubs The Eastfield (Henleaze), The Greenbank (Easton) and The Jolly Sailor (Hanham) each have lovely, spacious function rooms available to hire - drop them an email at events@theeastfieldpub.co.uk | info@thegreenbankbristol.co.uk info@jollysailorbristol.co.uk

HOW TO BOOK

Our management team are waiting to hear from you via email at info@westburyparkpub.co.uk

If you are unable to use email, our phone number is 0117 962 4235, or perhaps ask a staff member for more information next time you are in the pub for a drink or meal.

Please note - reservations for our Christmas menu cannot be made online through ResDiary.

WE THANK YOU FOR YOUR ONGOING SUPPORT
AND LOOK FORWARD TO WELCOMING YOU
FOR SOME FESTIVE CHEER!