



CHRISTMAS MENU

- SERVED FROM -
THURSDAY 30TH NOVEMBER
- TO -
SATURDAY 23RD DECEMBER

LUNCH 12PM-3PM | MON-SAT
DINNER 5PM-9PM | MON-SAT

TWO COURSES £26.95 | THREE COURSES £32.95

TO START

Roasted Pumpkin, Chilli & Coconut Soup ***VG. GFO***
garlic & thyme croutons

Cured Rainbow Trout **GFO**
beetroot & horseradish remoulade, pickled shallot,
pumpkin seed cracker

Ham Hock Terrine **GFO**
house piccalilli, sourdough toast

Baked Goats Cheese & Caramelised Pear Tart **V**
rocket, sherry vinaigrette

MAINS

Turkey & Smoked Bacon Ballotine **GF**
rosemary roast potatoes, celeriac puree, red wine jus

Confit Duck Leg **GF**
carrot & star anise puree, potato terrine,
braised red cabbage, red wine jus

Roasted Celeriac Fondant **VG/IF**
salsa verde, Jerusalem artichoke, chestnuts

Market Fish **GF**
crab bisque, saffron potatoes, mussels, crispy seaweed

TO FOLLOW

Chestnut Parfait **V/IF**
charred orange, hazelnuts

Earl Grey Sticky Toffee Pudding **V**
Christmas pudding ice cream

Roasted Plum **VG/IF**
raspberry sorbet, spiced granola

Baron Bigod **V. GFO**
fig chutney, crackers, celery

SELECTION OF ICE CREAMS AND SORBETS

TERMS AND CONDITIONS

RESERVATIONS

Christmas Bookings are now being taken for 30th November until 23rd December. Reservations for Lunch and Dinner are available for groups of two or more people, Monday-Saturday. 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** gluten free | **VGO** vegan option **GFO** gluten free 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 Park, our sister pubs the Eastfield (Henleaze) and the Greenbank (Easton) each have lovely, spacious function rooms available to hire - drop them an email at events@theeastfieldpub.co.uk | info@thegreenbankbristol.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.

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