



Christmas Menu

SERVED FROM
Thursday 26th November
TO
Saturday 19th December

LUNCH 12pm – 3pm | Tuesday–Saturday

DINNER 5pm – 9pm | Tuesday–Saturday

Mondays by arrangement

TWO COURSES £32.50
THREE COURSES £38.50





Christmas Menu

To Start

Roast Butternut Squash & Apple Soup **VG/GFO**
croutons

Hot-Smoked Salmon Fishcake
creamed leeks

Confit Duck & Cherry Terrine **GFO**
pickled red cabbage, sourdough crisp

Mushroom & Brandy Pâté **VG/GFO**
focaccia

Mains

Rolled Turkey Crown **GF**
*pork & orange stuffing, garlic roast potatoes, shredded sprouts, chestnuts,
glazed roast carrot, caramelised parsnip purée, gravy*

Venison & Pancetta Bourguignon **GFO**
roast garlic mash, tenderstem broccoli, herb crumb

Pan-Roasted Hake **GFO**
saffron gnocchi, Jerusalem artichokes, kale, smoked tomato

Artichoke, Cashew & Caramelised Onion Tart **VG/GF**
braised red cabbage, garlic roast potatoes, red wine & mushroom gravy

To Follow

Iced Cherry Parfait & Dark Chocolate Cookie Sandwich **V**

“Mince Pie” Cheesecake **V**
candied orange

Cardamom & Maple Plum Crumble **VG/GFO**
cinnamon & hazelnut granola, blackcurrant sorbet

Cornish Yarg **VGFO**
PX grapes, quince, artisanal crackers

V Vegetarian | **VG** Vegan | **GF** Gluten Free
VO Vegetarian Option | **VGO** Vegan Option | **GFO** Gluten Free Option



Terms and Conditions

Reservations

Christmas bookings are now being taken for the 26th November until the 19th December. Reservations for lunch and dinner are available for groups of two or more people, Tuesday-Saturday.

Please be aware a 12.5% service charge will be added to your food and drink bill on the day.

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
VO Vegetarian Option | **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. The full deposit will 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) and the Greenbank (Easton) each have lovely, spacious function rooms available to hire for larger groups. Drop them an email at events@theeastfieldpub.co.uk | events@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.

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!

