

Bocabar

Christmas Menu 2012

2 courses, £22.95 / 3 courses, £25.95

On Arrival

Breadsticks and freshly baked bread rolls
served with dipping oils, hummous, white bean dip and cocktail olives.

Starters

- Chargrilled tandoori rabbit
with a baby leaf spinach, carrot and watercress salad, minted yoghurt and lemon (*GF*)
- Trio of chilled salmon – The Valley Smoke House smoked salmon, hot-smoked salmon and homecured salmon – served with beetroot and a honey mustard and dill dressing (*GF*)
- Panko breadcrumbed brie with sloe gin jelly (*V*)
- Celeriac and Jerusalem artichoke soup with truffle oil served with homemade bread (*V*)
(available *GF* with root vegetable crisps)
- Chicken liver and port pâté served with focaccia and quince jelly
(available *GF* with root vegetable crisps)

Main Courses

All mains served with truffle oil potatoes and panfried seasonal vegetables.

Turkey Two Ways

Roast breast of turkey in a sage butter, turkey, leek and bacon en crôte served with roast potatoes, roast parmesan parsnips, glazed chipolatas wrapped in bacon, red wine gravy and port and cranberry sauce (*available GF*)

Boca Cassoulet

Duck leg confit, goose sausage, chorizo and white bean stew and parsnip mash (*GF*)

Fish

Panfried fillet of plaice served on a squash and crab cake,
leek and Orchard Pig Cider sauce (*available GF*)

Tart

Caramelised shallot, walnut and watercress pesto tart
served with a wild mushroom velouté, pumpkin seed oil and oven-dried tomatoes (*V*)

Vegan

Nut polenta, root vegetable, tofu, sun-blushed tomato and Puy lentil coulis (*VEGAN*)

Desserts

- Warm potted Belgian chocolate fudge pudding
served with Somerset double cream and raspberries (*V, GF*)
- Local cheese plate, crackers and quince jelly (*V*)
- Mulled pear custard tart with a warm berry compote (*V*)
- Cappuccino mousse, coffee sauce and homemade biscotti (*V, GF*)
- Mulled pear served on a bed of crushed hazelnuts with a warm berry compote (*VEGAN, GF*)