



Bocabar

Christmas Dinner

2 COURSES, £23 • 3 COURSES, £26

On Arrival

Bread rolls, local butter, and dipping oils.

Starters

Newton Abbot smoked haddock velouté
with Lyme Bay scallops, leeks and Montpelier focaccia.

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Warm Wyfe of Bath cheese, potato and onion terrine
with roasted tomato coulis and shaved truffle. *V & GF*

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Chestnut mushroom and spinach curry
with fried Abu Noor flatbread puri, shaved coconut and brinjal pickle. *Vegan*

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Smoked warm goose breast
with bacon, rocket leaves and pomegranate, chilli and balsamic jam. *GF*

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Tandoori salmon salad - flakes of marinated salmon with seasonal leaves and curry oil. *GF*

Main Courses

All mains served with buttered seasonal vegetables and potatoes tossed in truffle oil and Cornish sea salt.

Slices of bacon-basted roast turkey breast with stuffing sausage roll, roast parsnips,
bread sauce, cranberry gravy and roast potatoes.

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Mushroom trio hot pot with herb and cheddar dumplings, mini leek pie,
beet and red wine sauce, parsnip and parmesan dauphinoise and braised fig. *V*

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Slices of roast sirloin with bacon, Bath Ales Gem and peppercorn cream sauce,
roast vine cherry tomatoes, potato, celeriac and horseradish rösti and cabbage.

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Sesame-seeded tofu, ginger and soy broth
with sticky jasmine rice and pak choi tempura. *Vegan*

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Char-grilled monkfish medallions with lobster bisque, sautéed Jerusalem artichoke
and Dorset watercress. *GF*

Desserts

Warm malted milk brownie with Somerset clotted cream and chocolate sauce.

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Amaretto sour crème brûlée with cherries and a Florentine biscuit.

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•• West country cheeses with Fudges biscuits, house chutney and caperberries. *(GF available)* ••

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Pear and hazelnut tart with winterberry compote. *Vegan*

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Espresso Martini mousse with orange shortbread. *V (GF available)*

