

RACKS

BAR & KITCHEN



CHRISTMAS MENU



•••• Our pricing is subject to availability - the earlier you book the cheaper it is. See our website for current prices. ••••

GOODWILL

Available every lunchtime and Sunday to Tuesday Evenings.

From
£15.00

STARTERS

- Winter root vegetable soup (V)
- Stilton & pear pate with crispy prosciutto & rocket salad
- Ham hock terrine with toasted focaccia & homemade chutney

MAINS

- Norfolk black feather turkey with chestnut, cranberry & sage stuffing, pigs in blankets
- Pork steak with thyme & caramelized apple
- Handmade herb gnocchi with goat's cheese, leek & red pepper (V)

DESSERTS

- Belgian chocolate fudge cake with Chantilly cream
- Christmas pudding with brandy cream sauce
- Vanilla ice cream with berry coulis



MICHAELMAS

Available everyday.

From
£26.00

STARTERS

- Winter root vegetable & blue cheese soup with crispy bacon & croutons
- Wild rabbit & slowly roasted pork belly rillettes with organic fig chutney & toasted focaccia
- Smoked salmon & mackerel parcel with piccalilli & rocket salad
- Trio of wild mushrooms `en crouete` with Stilton & tarragon pesto (V)

MAINS

- Slowly braised feather blade beef steak with horseradish & smoked beetroot relish
- Goat's cheese, leek & blushed tomato tart with balsamic & roasted red pepper coulis
- Salmon fillet `en crouete` with creamed leeks & wild rocket pesto
- Norfolk black feather turkey with chestnut, cranberry & sage stuffing, pigs in blankets

DESSERTS

- Chocolate & clementine torte with Chantilly cream
- Black cherry cheesecake with winter berry compote & ice cream
- Vanilla panna cotta with passion fruit pearls & coulis
- Christmas pudding with brandy & almond cream sauce

*Please disclose any special dietary requirements when booking, and we'll try our best to accommodate.
V - Suitable for vegetarians.*



YULETIDE BUFFET

Available everyday.

From
£25.00

MAINS

- Roasted Devon Ruby Red sirloin steak with home made horseradish & beetroot relish
- Hand pulled Berkshire free range pork with homemade Bramley apple sauce
- Prawn, Devon crab meat & salmon terrine
- Veggie option: Goat's cheese, cranberry & caramelized leek tart



THIS BUFFET IS SERVED WITH THE FOLLOWING SELECTION:

- Cranberry pork & leek chipolatas wrapped in bacon
- Honey and sesame seed roasted parsnips (V)
- Sauté of sprouts and smoked bacon
- Rosemary roasted Maris pipers (V)
- Freshly baked cottage rolls

Selection of local cheeses, fruit and biscuits: Somerset brie, Bath blue, Wookey Hole aged Cheddar and Wye valley Goat's cheese

Minimum of 40 guests required or charged to minimum number

DRINKS

Full drinks menu available on request.

CHAMPAGNE & PROSECCO

- Bottle of Prosecco **£25**
- Champagne Perrier-Jouët
Grand Brut **£39**
Blason rosé **£55**
- Magnum Perrier-Jouët **£90**

WHITE WINE

- Parini pinot grigio IGT
Venezie **£18**
- Geyser Peak sauvignon
blanc, California **£19.50**
- Mâcon-Villages Domaine
de la Grange Magnien,
Louis Jadot **£24.50**
- Waipara Hills sauvignon
blanc, New Zealand **£25**

RED WINE

- The Gourmet cabernet
sauvignon, South Australia **£16.50**
- Blackstone merlot, California **£21**
- Malbrontes, malbec-torrontes,
Mendoza, Argentina **£22**
- Rare Vineyards Pinot Noir,
France **£19.50**

OTHER DRINKS

- Hendrick's gin teapot **£20**
- Pimms Pitcher **£17.50**
- Jug of mulled wine (Serves 10) **£30**
- 4 pint pitcher - Becks Vier **£17.20**
- 4 pint pitcher - Tribute,
Butcombe, Gem **£16**

A discretionary 10% service charge will be added to your bill, when ordering from any of our menus.





CONTACT

0117 9741626

bookings@racks-bristol.co.uk

www.racks-bristol.co.uk