

Sunday 22nd March, 12-8.30pm

Soup of the day
Classic prawn cocktail
Pressing of confit duck, grape chutney, toasted sourdough
Baked camembert (for 2 to share), fig granola

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Traditional roast topside of beef, Yorkshire pudding, roasting gravy
Roasted chicken breast, sage and onion stuffing
Pan roasted salmon, crushed new potatoes, caper beurre blanc
Spring vegetable and herb risotto, aged parmesan

all main courses served with roast potatoes, whole roasted cauliflower cheese, braised red cabbage and seasonal vegetables

Apple crumble, vanilla custard

Berry eton mess

Vanilla slice, strawberry textures

Selection of British cheeses, fruit chutney, artisan biscuits

£25.95 per person for three courses

Pre-booking is required.
To reserve a table call 01629 340340, or email reservations@newbathhotelandspa.com

