



The Bath Priory

PRIVATE DINING SAMPLE LUNCH MENU

STARTERS

Raviolo

Spinach & Parmesan Raviolo, Herb Purée, Celery, Rosemary Sauce

Pig

Slow Cooked Glazed Pig Cheek, Pickled Lotus Root, Lentil Vinegar

Trout

Cornish Trout, Cucumber, Wasabi Yoghurt, Honey & Soy Vinaigrette

MAINS

Cauliflower

Caramelised Cauliflower, Raisin Vinaigrette, Cauliflower Rice, Cumin Sauce

Beef

Sirloin of Beef, Pomme Purée, Wild Mushrooms, Roast Shallot, Red Wine Reduction

Cod

Cornish Cod, Leek Fondue, Cockles, Saffron Sauce

DESSERTS

Tart

Chocolate Tart, Passion fruit Sorbet

Soufflé

Apple Souffle, Toffee Ice Cream, Toffee Sauce

Parfait

Lime & Mango Parfait, Poached Pineapple, Mango Glass

£70 per person

Allergy information: Some of our food and drinks may contain nuts and other allergens. Please speak to us before placing an order so that we can advise you on your choice. Our kitchens and bars handle all allergens and use shared equipment, so unfortunately, we cannot guarantee to be trace free. Our vegan recipes are prepared with vegan ingredients, but these may still contain traces of all allergens.

Group information:

For all groups over 8 we do require a set menu to be ordered for the group. This would be the same starter main and dessert for everyone, but we are flexible with any dietaries and can offer alternatives where required.