

The Bath Priory

Dinner

First Courses

Salad of roasted stem artichokes
tomato fondue, tapenade and basil

Beetroot and apple salad
ines goats curds, candied walnuts

Raviolo of Cornish lobster
pickled mushrooms, lobster bisque

Seared hand dived scallops
crushed peas and bacon velouté

Confit of Scottish salmon
herb purée, fennel cream

Pressed terrine of duck liver
apricot chutney, almond salad

Raviolo of local quail
mushroom purée, tarragon, quail jus

Main Courses

Tart fine of caramelised shallots
blue cheese crumble, puy lentils

Fresh hand rolled saffron tagliatelle
wild mushroom fricassée, truffle, herb butter sauce

Roast day boat cod
confit potatoes, samphire, chorizo

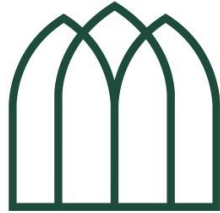
Pan fried fillet of Cornish sea bass
creamed leeks, Avruga caviar, red wine jus

Breast of Woolley park farm Chicken,
broad bean and mushroom fricassée, creamed potato
jus roti

Local pork
glazed cheek and Crispy confit shoulder,
butternut squash, burnt apple, Paprika sauce

Slow roast loin of Wiltshire lamb
boulangère potato, smoked garlic, lamb jus

Roast fillet of local rare breed beef
celeriac purée, glazed shallot, red wine sauce



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Dessert

Selection of 5 local and artisan cheese

homemade preserves and breads

Milk chocolate and hazelnut dacquoise

white chocolate ice cream

Chocolate and orange mousse

orange confit sorbet

Vanilla panna cotta

poached cassis, confit lemon

Classic crème brûlée

warm vanilla doughnuts

Roast spiced pineapple

crispy coconut rice pudding, mango sorbet

Raspberry soufflé

raspberry sorbet

We ask that you choose one set menu for all guests; the same starter, main and dessert course. Whilst we request that you choose the same menu for the whole party, if you or your guests have any special dietary requests we will be happy to create a menu especially to suit their requirements

Three courses £80.00 per person
Coffee and petit fours £7.00 per person
Inclusive of VAT

For parties of 10 or more guests a 12% service charge will be added to your bill.