



The Bath Priory

PRIVATE DINING SAMPLE DINNER MENU

Pigeon

Squab Pigeon Breast, Confit Leg Tart, Chicory, Quince, Madeira Jus

Crab

Devon White Crab Meat, Lime, Mooli, Peanut Chilli Caramel

Tart

Tartelette of Quail Eggs, Braised Onions, Wild Mushrooms, Black Truffle

Beef

Himalayan Salt Chamober Dry Aged Fillet of Beef, Glazed Brisket, Salsify, Lovage, Maitake Mushrooms, Red Wine Reduction

Turbot

Cornish Wild Turbot, Scallop Mousse, Leek, Lemongrass sauce

Celeriac

Salt Baked Celeriac, Burnt Leek, Pickles Walnuts, Mushroom Tea

Chocolate

Hazelnut Milk Chocolate, Passion Fruit Sorbet

Banana

Banana Cake, White Chocolate, Manuka Honey

Souffle

Apple Souffle, Toffee Ice Cream, Toffee Sauce

Paxton & Whitfield Cheese

Selection of Local British Cheese, Apple and Walnut Chutney, Grapes, Truffles Honey, Crackers, Rasin Caraway Loaf
(Supplement of £20)

£91 per person

Allergy information: Some of our food and drinks may contain nuts and other allergens. If you have any special dietary requirements, please speak to a member of our team before placing an order so that we can advise you on your choice. As we handle all allergens in our kitchens, we unfortunately cannot guarantee to be trace free.

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.