

THE
DEVONSHIRE ARMS

HOTEL AT BOLTON ABBEY

Private Dining

Festive Menu

Available from 1st December until 23rd December. Please select a maximum of two different starters, two mains, and two desserts for the full party to then select from.

Dietary requirements can be catered for separately with prior notice.

The majority of this menu can be made gluten and nut free unless otherwise stated.

To Start

Roasted Parsnip & Apple Soup (V)

Spiced Crème Friache, Toasted

Hazelnut

Or

Smocked Duck Breast

Pickled Red Cabbage, Orange Gel

Or

Cured Mackerel

Horseradish Cream, Pickled

Cucumber

Or

Seared Scallops

Cauliflower Purée, Crispy Pancetta

Cider Glazed Pork Belly

Black Pudding Crumb, Apple Compote

To Follow

Slow Braised Beef Short Rib

Truffle Mash, Glazed Heritage

Carrots, Pan Jus

Or

Herb Crusted Cod

Celeriac Puree, Winter Green,

Lemon Beurre Blanc

Or

Roast Turkey

Traditional Trimmings

Pan Seared Seabass

Saffron Potatoes, Samphire, Shellfish

Velouté

Or

Wild Mushroom, Spinach & Brie

Pithivier (V)

Madeira Sauce

To Finish

Warm Butter Chocolate Tart

Banana & Yuzu Sorbet, Marinated

Pecans

Or

Christmas Pudding

Brandy Custard, Blood Orange

Or

Caramelised Bread & Butter Pudding

Quince, Soaked Raisings, Brown Butter Ice

Cream

Or

Clementine, Cranberry & Pistachio

Pavlova

Selection of Three Courtyard Dairy Cheese

Fig Chutney, Grapes, Celery, House Biscuits

(Can be added as an extra course for £12.50 pp)

£72 Per Person

V – Vegetarian | VE* - Can Be Made Vegan