



CHRISTMAS 2019

SYMONDS

*at Redwood*

# FESTIVE MENU

## STARTERS

Roasted butternut & carrot soup, homemade bread & butter (V)

Pressed ham hock & goose liver terrine, red onion marmalade  
& sour dough bread

Chew Valley smoked salmon, dill yoghurt dressing, baby  
leaf salad (GF)

## MAINS

Stuffed & roasted turkey breast, goose fat roast potatoes, pan jus

Cod loin, chive mashed potatoes, baby fennel, citrus  
butter sauce (GF)

Braised beef, horseradish mash, buttered kale, red wine  
& thyme jus (GF)

Traditional nut roast, truffle & walnut oil

*All served with seasonal vegetables*

## DESSERTS

Traditional Christmas pudding, brandy butter (V)

Vanilla cheesecake, mulled winter berry compote (V)

Somerset cheese board, tomato & apple chutney, crackers (V)

2 courses  
£24.50 per person

3 courses  
£30.00 per person

# FESTIVE AFTERNOON TEA

Selection of finger sandwiches  
Mini mince pies, Christmas cake,  
coffee & walnut cake,

pistachio macaroons, homemade  
warm fruit scones with Cornish  
clotted cream & tip tree jam

£22.50 per person

# CHRISTMAS DAY

## STARTERS

Cauliflower velouté & toasted almonds (GF) (V)

Chew Valley smoked salmon & beetroot cured gravadlax,  
horseradish cream (GF)

Chicken liver parfait, red onion chutney & toasted focaccia

Red wine poached pear, walnut & Bath Blue salad, honey  
& mustard dressing (V)

## MAINS

Roast turkey, red onion & thyme stuffing, chipolata  
pig in blanket

Roast Striploin of beef, Yorkshire pudding, red wine jus

Fillet of sea bass, pickled samphire, crab bisque (GF)

Traditional nut roast & hazelnut pesto (V)

*All served with seasonal vegetables, potatoes & sauces*

## DESSERTS

Christmas pudding, brandy butter (V)

Selection of Somerset cheeses, crackers & chutney (V)

Roasted apple tarte tatin, honeycomb ice cream,  
caramel sauce (V)

Dark chocolate ganache tart, vanilla Chantilly cream (V)

## TEA, COFFEE & PETITS FOURS

£90.00 per person

# FESTIVE SUNDAY LUNCH

## STARTERS

Soup of the day, homemade bread & butter (V)

Pressed ham hock & goose liver terrine, red onion marmalade  
& sourdough bread

Chew Valley smoked salmon, dill yoghurt dressing, baby leaf salad (GF)

## MAINS

Turkey breast, cranberry sauce, Yorkshire pudding, goose  
fat roast potatoes & pan jus

Beef sirloin, horseradish cream, Yorkshire pudding, goose  
fat roast potatoes & pan jus

Fillet of haddock, parsley mashed potatoes, lemon butter sauce (GF)

Traditional nut roast, truffle & walnut oil (V)

*All served with seasonal vegetables*

## DESSERTS

Traditional Christmas pudding, brandy butter (V)

Vanilla cheesecake, mulled winter berry compote (V)

Selection of sorbets & ice creams (V) (GF)

Somerset cheeseboard, tomato & apple chutney, crackers (V)

1 course  
£22.00 per person

2 courses  
£28.00 per person

3 courses  
£34.00 per person

# BOXING DAY BUFFET

Selection of cold meats & pâté (DF)      Selection of fresh bread (GF) (DF)

Selection of cold & smoked fish  
(GF) (DF)      Choice of mixed leaf salad, potato  
salad, tomato & red onion  
(V) (GF) (DF)

Bubble & squeak (V)

Mixed vegetables (V) (GF) (DF)      Selection of southwest cheese,  
crackers & homemade chutney (V)

£22.95 per person

# NEW YEAR'S EVE

## CHAMPAGNE & CANAPÉS

### STARTERS

Beef fillet tartare, truffle mayonnaise

Goose liver & ham hock ballontine

'Black Bombe' cheese straws (V)

Brixham crab tartlets

Chew Valley smoked salmon & caviar

Glass of Champagne

£30.00 per person

### ADD 2 COURSE DINNER

### MAINS

Fillet of beef, fondant potatoes, red wine & thyme jus (GF)

Or

Pan fried salmon, olive crushed new potatoes, lemon  
& dill sauce (GF)

### DESSERT

Warm toffee pudding, caramel sauce, clotted cream ice cream (V)

### TEA, COFFEE & PETITS FOURS

£68.00 per person

*Includes Champagne & canapés  
Orders must be placed in advance*

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CHRISTMAS FAIR - TUESDAY 26TH NOVEMBER

Minced pies & mulled wine will be on offer.

Gifts, trinkets, cards & much more will be on sale from local suppliers

# NEW YEARS DAY BUFFET

Full English  
Eggs Benedict  
Eggs Florentine (V)  
Scrambled Eggs  
Smoked salmon, scrambled eggs (GF)  
Minute steak with hand cut chips  
Warm cinnamon porridge

£25.00 per person

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## CHRISTMAS OPENING TIMES

Monday to Saturday  
9.00am - 8.00pm

Sunday  
12 noon - 4.00pm

Christmas Day  
12 noon - 4.00pm

Boxing Day  
12 noon - 2.00pm

New Year's Eve  
6.30pm - 1.00am

New Year's Day  
12 noon - 2.00pm

## TERMS AND CONDITIONS

Christmas festive menu is available Monday to Saturday, excluding Sunday, throughout December.

A £15 non-refundable deposit is required to secure your booking. All bookings are held provisionally. Menu choices are to be received no later than seven days prior to your booking date and full payment is required by 1st December 2019. Bookings where monies are not received will be released back to the restaurant for resale. All monies paid are non-refundable.

A restaurant booking is required and is subject to availability.

Please advise our staff of any allergies or special dietary requirements. We can help identify suitable dishes for you and provide a list of all dishes containing allergens.

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