



CHRISTMAS MENU

BOOKINGS NOW BEING TAKEN

Complimentary pre-starter of bread and marinated olives served with a glass of chilled Italian prosecco

Telephone 0117 972 8838
or email bocabarbookings@btconnect.com

 Bocabar

PAINTWORKS, Bath Road, Bristol BS4 3EH

Christmas Menu 2009

2 courses £21.95, 3 courses £24.95

Complimentary pre-starter of bread and marinated olives served with a glass of chilled Italian prosecco

TO START

Smokey seafood gratin – scallops, haddock, clam and mussels in a smoked haddock, crème fraiche and white wine sauce topped with Parmesan

Warm English goats cheese and walnut tart topped with caramelised leeks, spinach, and balsamic served with roasted cherry tomatoes and a rocket salad

Duck breast bresoala which has been home cured on the premises, served with chicory and a cranberry and sloe gin chutney

Roast celeriac, Jerusalem artichoke and celery soup served with stilton croutons, Mascarpone, truffle and black olive oil, roasted vegetable crisps and fingers of focaccia bread

MAIN COURSE

Turkey breast marinated in thyme, lemon and sea salt served with Gloucester Old Spot sausages wrapped in Pancetta, roast parsnips, traditional bread sauce and a red wine cranberry jus

Roasted monkfish tail wrapped in Parma ham served on celeriac puree with deep fried sage and a Dijon sauce
(available without Parma ham for non-meat eaters)

Venison Wellington – haunch of venison wrapped in Wholegrain mustard, roast garlic, field mushrooms and puff pastry served with a pomegranate, red wine and balsamic reduction

Vegetarian chestnut, leek, rocket pesto, sweet butternut and Pecorino cheese lasagne served with a béchamel sauce, rocket and onion confit

AND FOR DESSERT

Clementine and Cointreau Tiramisu served with Amaretto biscuits

Panetone trifle – slices of panetone soaked in Masala layered with winterberry jelly and crème anglaise

Pear, chocolate and hazelnut tarte tatin served with homemade Perry icecream

Christmas pudding brownie served with clotted cream and a winter compote