

BABEL

CHEL TENHAM

Festive 3 Course Christmas Menu

3 Courses 29.5pp . Pre-book only

Course 1 - Starters

- Carrot soup, white bean, coriander + pistachio pesto, toasted pistachio (VG)(GF)
- Sesame prawn + pork Scotch egg, edamame nest, wasabi mayo
- Grilled chorizo butterbeans, garlic, parsley, toasted sourdough
- Hot smoked salmon, potato kale brie cake, soft boiled quail eggs, sour cream, crispy leek
- Crispy goats' cheese, pear fig bitter leaf + pecorino salad, lemon extra virgin olive oil dressing (V)(GF)

Course 2 – Mains

- Grilled marinated turkey breast, ham hock croquettes, cauliflower kale potato mash + melting brie, sweet + sour red cabbage, pigs in blankets, gravy
- Cod, mussels + clams, cider samphire + bacon in parchment, fries
- Pork Belly, apple yuzu puree, Chinese mushrooms spinach + edamame, horseradish mash
- Flatiron steak, herb butter, creamed spinach + feta, sweet potato fries
- Filo tart, warm roast butternut, wilted kale, mushrooms, Danish blue, crushed walnuts + cranberry dressing (V)

Course 3 - Desserts

- Baked cheesecake, mascarpone icing + caramelised oranges
- Warm Christmas pudding tart + black treacle ice-cream
- Chocolate, blackberry + kirsch cherry mess, toasted hazelnuts, dark chocolate shavings
- Pear, fig, orange + red currant winter fruit salad, pistachios + sweet mascarpone
- Danish blue, honey figs, roast walnuts + crackers

Wanting to book? We'd love to help!

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All prices include VAT. We do not include a service charge. All gratuities are distributed among the team. If you have any food or drink allergy or intolerance & would like to know about any allergenic ingredients in our food or products, please speak to a member of our team before placing your order. Whilst we will do our very best to accommodate you, unfortunately we cannot guarantee that our kitchens (nor those of our suppliers) are 100% allergen free.