

CHRISTMAS MENU

- SERVED FROM THURSDAY 28TH NOVEMBER
- TO SATURDAY 21ST DECEMBER

LUNCH 12PM-3PM | MON-SAT DINNER 5PM-9PM | MON-SAT

TWO COURSES 628.50 | THREE COURSES 635.00

TO START

Roasted Cauliflower Soup **VGIGFO** truffled croutons, toasted chestnuts

Smoked Mackerel Pâté **GFO** pickled cucumber, flatbread

Smoked Ham Croquettes blue cheese dip

MAINS

Roast Bronze Turkey **GF**pork & apricot stuffing, duck fat roast potatoes, maple-glazed root vegetables, pig in blanket, cranberry sauce

Wild Mushroom Lentil Loaf **vg/gf** squash pureé, roast potato, wilted greens, roast onion gravy

Confit Duck Leg **GF** braised puy lentils, parsnip pureé, braised red cabbage

Pan-Fried Hake **GF** smoked haddock chowder, mussels, samphire

TO FOLLOW

Traditional Christmas Pudding **v** brandy butter

Apple Tart Tatin **v** vanilla ice cream

Roasted Plum **vg/gF** blackcurrant sorbet, spiced granola

Colston Bassett Stilton **v. gfo** fig chutney, crackers, celery

SELECTION OF ICE CREAMS AND SORBETS

TERMS AND CONDITIONS

RESERVATIONS

Christmas Bookings are now being taken for 28th November *until 21st December. Reservations for Lunch and Dinner are available for groups of two or more people, Monday-Saturday. Please be aware a 12.5% service charge will be added to your food and drink bill on the evening.

MENUS

Our chefs have carefully chosen what food they would like to showcase using seasonal, sustainable and locally sourced ingredients. For advice on ordering, speak with a member of the team; the menus have been designed to be easily altered to cater for all allergies.

V vegetarian VG vegan GF gluten free | VGO vegan option GFO gluten free option

CONFIRMATION OF BOOKING

In order to finalise your booking, a completed pre-order must be returned to us a minimum of two weeks before the date of your booking. All bookings are also required to pay a £10 per person deposit in advance to confirm the table. This deposit can be paid by cash or card, in person or over the phone, and must be paid a minimum of two weeks before your booking. This full deposit will then be redeemed against your final bill. Any last minute bookings will be permitted at the management's discretion depending on availability. There are some evenings which prove to be more popular than others in this time, so we advise booking early to avoid disappointment.

CANCELLATIONS AND MODIFICATIONS

We understand that sometimes, for whatever reason, bookings need to be cancelled. Let us know a minimum of 7 days before your booking and we will offer you a full refund of your deposit. If you would like to add or remove a guest, please let us know a minumum of 48 hours in advance and we will do our best*to accommodate any changes. However, for any drop-outs not notified 48 hours in advance, we will deduct the £10 deposit for each no-show as our chefs and staff will have already begun preparations for your arrival.

PRIVATE BOOKINGS

We have a lovely bright function space here at the Jolly, available for private hire for larger groups. For more information, email the team at: info@jollysailorbristol.co.uk

HOW TO BOOK

Our management team are waiting to hear from you via email at info@jollysailorbristol.co.uk

If you are unable to use email, our phone number is

O117 379 O633, or perhaps ask a staff member for more information next time you are in the pub for a drink or meal.

WE THANK YOU FOR YOUR ONGOING SUPPORT AND LOOK FORWARD TO WELCOMING YOU FOR SOME FESTIVE CHEER!