

2024



TWO AA ROSETTE AWARD  
FOR CULINARY EXCELLENCE

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DECEMBER 2024

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PARTY MENU

THE LORD BUTE  
HOTEL & RESTAURANT

Bradley <sup>BY</sup> Green

SALMON PARFAIT  
Horseradish cream cheese, crostini, cucumber carpaccio.

WALDORF SALAD  
Pomegranate and bronze fennel.

POTTED DORSET CRAB  
Melba Toasts Salted Butter.

ROAST PARSNIP & CELERIAC SOUP  
Truffle & rosemary brioche croutons

ROAST TURKEY  
Pan fried sprouts with smoked bacon lardons, seasonal vegetables & stuffing.

PAN-FRIED SALMON  
With capers, crushed new potatoes and a champagne beurre blanc sauce.

SPINACH AND RICOTTA GNOCCHI  
With parmesan crisp & toasted courgette.

ROASTED LAMB RUMP  
Sage butter creamed potatoes, seasonal vegetables, port and redcurrant reduction.

CHOCOLATE & MINT TORTE  
Raspberry sorbet.

BRADLEY'S CHEESEBOARD  
Crackers, grapes, walnut honey.  
£3 Supplement

MULLED WINE POACHED PEAR  
On shortbread crumb with vanilla chantilly cream.

CHRISTMAS PUDDING  
Brandy cream.

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**All of our wines by the glass are also available in 125ml for £1 less than the equivalent 175ml price. Our dish descriptions don't always mention every ingredient, so please ask if you are unsure.** Please inform staff of any food allergies prior to placing your order, even if you have eaten the dish previously. Our suppliers and kitchens handle numerous ingredients and allergens. Whilst we have strict controls in place to reduce the risk of cross-contamination, including but not limited to using separate allergen chopping boards, we cannot guarantee our food is 100% free of any allergen as some may be airborne.