

2024



TWO AA ROSETTE AWARD
FOR CULINARY EXCELLENCE

DECEMBER 2024

CHRISTMAS DAY

THE LORD BUTE
HOTEL & RESTAURANT

Bradley BY Green

AMUSE BOUCHE

DORSET CRAB TIAN
Cucumber pearls, lemon dressing. & crostini.

SMOKED WILD BOAR SAUSAGE
Glazed with maple, on an apple & fennel salad.

FLAMED GOATS CHEESE SALAD
With smoked lavender honey.

WHITE WINTER SOUP
Truffle & rosemary brioche croutons

ALL MAINS SERVED WITH ROAST POTATOES AND SEASONAL VEGETABLES

MAPLE GLAZED TURKEY
With sticky pears with a chestnut stuffing.

OVEN ROASTED COD GRENOBLOISE
With caper butter, lemon and shallots.

MUSHROOM & SPINACH WELLINGTON
With a brandy cream sauce.

BEEF WELLINGTON
With Bordeaux sauce.

CHRISTMAS PUDDING
With homemade brandy cream.

BRADLEY'S CHEESEBOARD
Crackers, grapes, walnut honey.

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

SALTED CARAMEL TART
With French Vanilla Ice Cream.

COFFEE & PETIT FOURS

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.