

THE IMPORTANT BITS

£10.00 Deposit per person for all Christmas party bookings

Please note that your booking is not confirmed until we have received the full deposit required. The remaining balance is payable on the day of the booking.

All deposits are non refundable.

The balance must be paid in full, in one transaction.

We cannot split the bill.

We apply a 10% discretionary service charge to tables of 6 or more.



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✉ enquiries@theoldvicaragebridgwater.co.uk

📘 [Facebook.com/oldvicaragebridgwater](https://www.facebook.com/oldvicaragebridgwater)

📷 [Instagram.com/oldvicaragebridgwater](https://www.instagram.com/oldvicaragebridgwater)



VICARAGE + KITCHEN

CHRISTMAS MENU

CHRISTMAS PARTY MENU

Celeriac and Spiced Apple Soup, Focaccia GFO VFO

Smoked Salmon and Chive Mousse, Stout Soda Bread,

Pickled Cucumber, Clementine Dressing GFO

Roasted Sweetheart Cabbage and Porcini Mushroom Parcel,

Warm Chestnut and Cranberry Jus V GF VG

Chicken and Pistachio Terrine, Winter Chutney, Sourdough Toast GFO

Roast Turkey Breast, Sage and Apricot Stuffing, Pig in Blanket, Honey Roast Carrot,
Parsnip, Sautéed Sprouts, Winter Greens, Crispy Roast Potatoes, Rich Gravy GFO

Slow Braised Beef with Root Vegetables, Winter Greens, Spring Onion Mash GFO

Poached Salmon Fillet, Braised Leeks, New Potatoes, Chive and Lemon Butter GF

Festive Nut Roast, Honey Roasted Carrot and Parsnip, Winter Greens,

Crispy Roast Potatoes, Vegetable Gravy V VGO GFO

Winter Baileys Christmas Cheesecake

Lemon Meringue Pot, Shortbread Biscuit GFO

Rich Chocolate Brownie, Warm Chocolate Sauce, Vanilla Ice Cream V

Christmas Pudding, Cointreau Butter, Chantilly Cream or Custard VEO



£29.00 2 courses | £34.00 3 courses

V - Vegetarian | GF - Gluten Free | GFO - Gluten Free Option

VE - Vegan | VGO - Vegan Option Available

A festive table decorated for all Christmas bookings.

CHRISTMAS DAY MENU

Jerusalem Artichoke Soup, Crispy Leeks, Truffle Oil, Focaccia GFO V VE

Forest Mushroom and Roast Chestnut Millefeuille, Tarragon Vinaigrette V VE

Beef Tomato, Ox Tail Stuffing, Parsnip Puree, Pickled Radish, Braising Jus GF

Crab and Avocado Bruschetta, Charred Melon, Spring Onion, Asian Dressing GF

Citrus Salad

Roast Turkey Crown, Confit Leg, Sage and Apricot Stuffing, Pig in Blanket,

Honey Roast Carrot, Parsnip, Sautéed Sprouts, Winter Greens,

Crispy Roast Potatoes, Rich Port Gravy GFO

Duck Breast a la Orange, Hasselback New Potatoes,

Charred Broccoli, Swedish Red Cabbage GFO

Pan Roast Halibut Fillet, Shrimp Croquette, Baby Root Vegetables,

Prawn Bisque Sauce GFO

Squash and Portobello Mushroom Wellington, Roasted Beets,

Crispy Kale, Cashew Cream V VE GF

Chocolate and Hazelnut Tart with Homemade Cherry Ice Cream GFO

Christmas Pudding, Cointreau Butter, Clotted Cream or Custard VGO

Somerset Apple and Blackberry Parfait, Apple Sponge, Crème Anglaise

Saffron Poached Pear, Spiced Chocolate Stuffing, Pine Nut Brittle, Syrup GF



£95.00 per person | £50.00 children under 12

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