



CHRISTMAS MENU

SERVED FROM
THURSDAY 27TH NOVEMBER
TO
SATURDAY 20TH DECEMBER

LUNCH 12PM-3PM | WEDS-SAT
DINNER 5.30PM-9PM | WEDS-SAT

TWO COURSES £30.00
THREE COURSES £37.50

TO START

HADDOCK AND PRAWN FISH CAKE
whipped cods roe, leek oil, watercress and fennel salad

SMOKED CHEDDAR CRÈME BRÛLÉE VO/GFO
bacon chutney, griddled focaccia, burnt apple

BUTTERNUT SQUASH AND SMOKED PAPRIKA SOUP V/VGO/GFO
kale and sunflower pesto, toasted rye bread

MAINS

TURKEY CROWN GF
sausage stuffing, orange & cranberry shredded sprouts,
carrots, parsnips, butternut squash purée, roast potatoes, red wine gravy

MARKET FISH OF THE DAY GF
curried mussel velouté, baby potatoes, orange & cardamom-braised fennel

STUFFED PORCHETTA GF
parsley, garlic, smoked mashed potato, charred hispi, fermented plums,
Calvados jus, glazed golden beetroot

MUSHROOM RAGU V/GF/VGO
soft polenta, garlic butter baby kallettes, grana padano, crispy kale

TO FOLLOW

BLACK FOREST MERINGUE ROULADE V/GF
cherry Chantilly cream, cherry compôte, chocolate ganache

PISTACHIO & LIMONCELLO TIRAMISU V/VGO/GFO

PEAR PECORINO & MULLED WINE POACHED PEAR V/GFO
oatcakes

STEM GINGER STICKY TOFFEE PUDDING V
Baileys custard, brandy snap, brandy Chantilly cream

SELECTION OF ICE CREAMS AND SORBETS

TERMS AND CONDITIONS

RESERVATIONS

Christmas bookings are now being taken for 27th November until 20th December. Reservations for lunch and dinner are available for groups of two or more people, Wednesday-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** GLUTENFREE
VO VEGETARIAN OPTION **VGO** VEGAN OPTION **GFO** GLUTENFREE 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 minimum 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

While we don't have a private dining space at the Alma, our sister pubs The Eastfield (Henleaze), The Greenbank (Easton) and The Jolly Sailor (Hanham) each have lovely, spacious function rooms available to hire - drop them an email at events@theeastfieldpub.co.uk | info@thegreenbankbristol.co.uk info@jollysailorbristol.co.uk

HOW TO BOOK

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

If you are unable to use email, our phone number is 0117 973 5171, 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!