Order Form

Name:	Galette	Soup	Ravioli	Salmon	Turkey	Beef	Sea bass	Pithivier	Christmas pud	Crème brulée	Rice pudding	Tart
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* Special Dietary Requirements

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Stay with us

Why not make a night of it and stay in one of our 14 beautifully designed en-suite guest rooms, including 10 premium rooms named after local villages and 4 deluxe rooms inspired by Jane Austen's iconic characters. Our deluxe rooms enjoy spectacular views over Bath racecourse.

THE CHARLCOMBE INN

Christmas Day Menu 2026

Nibbles

Brie and cranberry Mille fuille (V)

Butternut squash veloute (VEO, GF)

Small tin loaves and butter for the table (V, VEO)

Starters

Cornish scallop galette
baby turnip, winter squash, smoked tomato relish

Celeriac and leek soup (VE, GFOA)
pea cream, croutons, chives

Ravioli of pork cheek
wild mushrooms, date and chicken sauce

Heartstone Inns gin and beetroot cured salmon (GF)
caramelised celeriac, preserved lemon aioli, pickles

(GF) Gluten-Free
(GFOA) Gluten-Free option available
(V) Vegetarian
(VE) Vegan
(VEO) Vegan option available

Mains

Roasted crown of traditional turkey (GFOA)
with pigs in blankets, Yorkshire pudding and roasting jus

Striploin of beef (GFOA)
with braised ox cheek ragu, Yorkshire pudding
and Bordelaise sauce and roasting jus

Fillet of stone bass (GF)
samphire, bouillabaisse sauce, sea crackling

Celeriac, kale and wild mushroom pithivier (VE)
heritage carrots, miso jus

Roast potatoes, maple glazed parsnips, brussel sprouts and seasonal greens for the table

Desserts

Home-made Christmas Pudding (V)
cranberry granola, brandy sauce

Eggnog crème bruleé (V)
candied oats, brown sugar shortbread

Vanilla Rice pudding royale (VE, GF)
vegan meringue, poached pear, blackberries

Fruit tart (V,)
blood orange sorbet

Warm mince pies and truffles to accompany your tea and coffee

5 courses
Adults - £99.00
Kids - £50.00

Contact Name .....

Address .....

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Tel .....

Email .....

Number of Guests .....

Deposit (£25 non-refundable per person) £ .....

Signature .....

Date .....

Deposit is £25 pp and paid in full by 18th December 2026

PLEASE FORWARD THIS FORM TOGETHER WITH YOUR PAYMENT TO A TEAM MEMBER

The Charlcombe Inn
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