



The Bladebone

2022 & Back to the New Normal

Come Join the Seasonal Fun with us...

Open Roaring fires



Christmas Music



Beautiful Over Sized Christmas Décor



Stunning Furniture... Orangery Conservatory & Bar Area



Heated Tepee & Heated, Covered Terrace

Alongside...

Stunning Wines, Ales & Festive Drinks, Cocktails & Mock-Tails



Beautiful Seasonal Food adding The Bladebone Touch to Old Classics



Impeccable Service with Comfortable Atmosphere

Our Seasonal Menus are running from

Late October to December 23rd

With Special Menus

“Christmas Eve, Christmas Day & New Years Day”

CHRISTMAS EVE & NYD 12NOON – 7.00PM | CHRISTMAS DAY INFORMATION ON BOOKING





The Bladebone

From the Start...

Creamed Cauliflower Soup | Truffle | Cheesy Toasty
12year Malt Dalmore Whiskey Cured Salmon | Hazelnut | Marble Dressing
Thai Red Curry | Cod & Prawn | Jasmine Rice | Crudit 
Chicken Liver & Cognac Parfait | Star Anise & Red Onion Jam | Toasted Sour Dough
Whipped 'Drift Wood' Goats Cheese | Beetroot Bhaji | Pickled Beetroot & Jam | Coriander

A Great Middle...

Gobble Gobble!!

Roast Crown Turkey | Confit Leg Meat Stuffing | Chestnuts & Apricots | Duck Fat Potatoes
Honey Glazed Parsnip | Seasonal Veg | Pouring Stock Gravy

Confit Pork Belly

Parsnip Puree Mash | Parsnip Cream | Roast Savoy Cabbage | Sticky Jus | Crackling & Apple

14hour Braised Blade of Beef

Horseradish Mash | Cavolo Nero | Glazed Roasted Carrot | Confit Shallot | Sticky Braising Jus

Roast Cod Loins

Pork, Sage & Chestnut Boudin | Kale Colcannon | Crispy Kale

Fillet of Black Beef Wellington!!

Stunning Fillet! Wild Mushroom 'n' Thyme Duxelle Cooked in Buttery Puff Pastry,
Medium Rare! Garlicky Dauphinoise, Wrapped Vegetables & Sticky Jus

****Supplement - £15 ****

What an Ending...

"Festive Spiced Brulee"

Scorched Saville Orange | Pistachio Biscuit

Sticky Toffee Pudding

Bourbon Toffee Sauce | Vanilla Bean Ice-cream

Pannetonne Bread 'n' Butter Pudding

Brandy Soaked Raisins | Kiddu Vanilla Custard

Cheese Board with Quince Puree

Cashel Blue | Cornish Yarg | Whipped Driftwood Goats | Somerset Brie
Fig Chutney | Water Biscuits | Cheese Scone

****Festive Menu is by Pre-Order only****

All our food is prepared and cooked by us, any dietary requests or requirements can be made possible during the booking process

****PLEASE ALSO SEE BOTTOM OF NEXT PAGE****

The Bladebone



“Vegetarian Offering”

‘Living Life on The Veg!’

To Begin...

Creamed Cauliflower Soup | Truffle | Cheesy Toasty
Whipped ‘Drift Wood’ Goats Cheese | Beetroot Bhaji | Pickled Beetroot & Jam | Coriander
Celeriac Puree | Foraged Mushrooms | Fried Quails Eggs

A Great Middle...

Blades Roasted Vegetable & Nut Roast

Fluffy Roasted Lovers Potatoes | Honey Glazed Parsnip & Roasted Carrot | Roast Gravy
Pot of Seasonal Market Vegetables

Pan-Roasted Italian Parmesan Gnocchi

Roasted Mixed Wild Mushrooms | Pickled Enoki | Baby Spinach | Artichoke | Truffle

Roast Goats Cheese, Red Onion & Heritage Tomato Parcel

Crispy Kale Colcannon | Salsa Verdi | Blushed Tomato

What a Ending...

** 😊 Please See Main Menu 😊 **

THE PRICES

DAY-TIMES TUESDAY – SATURDAY (12NOON – 3PM)

£20 – 2 COURSE \ £27 ½ – 3 COURSES

TUESDAY – THURSDAY – EVENINGS (5.30PM – 9.30PM)

£27 ½ - 2 COURSE \ £35 – 3 COURSES

FRIDAY & SATURDAY EVENINGS (5.30PM – 9.30PM)

£30 – 2 COURSE \ £39 - 3 COURSES

****PRICE ON APPLICATION FOR SUNDAY LUNCH****

Please Note

We can, with Prior Notice... amend any of the listed dishes to match any dietary Allergy requirements...
due to the complexity of our food we are unable to adapt menus on the Day of the Event

Allergy Information can be obtained by asking a member of staff / emailing

10% ‘optional ‘service’ charge will be added to all final bills

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