

Christmas 2023



Its beginning to look a lot like....

The Bladebone @ Christmas

The Bladebone is the perfect place to celebrate the festive period... over sized christmas decorations, roaring open fires... large tables & private dining... alongside amazing food, beautiful wines & champagnes and our impeccable service.

Below is our "2023 Festive Menus"... these will be running alongside our Full Menu from Late October until the End of December

We will also be offering Special menus on the following dates:

Christmas Eve

"SUNDAY 24TH DECEMBER"

Christmas Day

"MONDAY 25TH DECEMBER"

New Years Eve "Luncheon" & New Years Day "Luncheon"

"SUNDAY 31ST DECEMBER & MONDAY 1ST JANUARY 2024"

"Please get in touch to see the menus and booking times available, The festive menus are Only available by Pre-Order... we have limited space so don't hang around"

We are happy to listen to any special menus or requests you may have to make your visit perfect... Tell us & Lets Play

"Tis the Season to Eat... Drink & Be Merry"



Christmas Menu



The Bladebone



To Start

Cream of Cauliflower & White Truffle Soup | Gruyere & Cheddar on Toast | White Truffle Oil ^{G/F}

Thai Red Cod & Tiger Prawn Curry | Sticky Fragrant Jasmine Rice | Thai Sauce ^{G/F}

Oak Smoked Salmon | Lemon & Chive Crème Fraîche | Caper | Shallots | Peashoots ^{G/F}

Coronation Turkey | Onion Bhaji | Mango | Spring Onion & Red chilli | Coriander ^{G/F}

Whipped Goats Cheese | Beetroot | Onion Bhaji | Pickled Golden Beets | Coriander ^{G/F}

To Follow

Turkey Time ^{G/F}

Roasted Crown of Norfolk Turkey | Confit Leg Stuffing | Honey & Maple Roasted Parsnip
Fluffy Goose Fat Potatoes | Roasted Pan Gravy

Confit of Orchard Pork Belly ^{G/F}

Roasted Parsnip Puree | Butter Roasted Thyme & Garlic Hispy & White Cabbage | Sticky Jus & Apple

Roasted Fillet of Hake ^{G/F}

Creamy Savoy Cabbage, Spinach, Garden Pea & Maple Smoked Bacon

Roasted Cauliflower Puree | Crispy Crushed Potato Cakes

14hr Brasied Blade of Beef ^{G/F}

Buttered Mustard Mash | Cavolo Nero | Sticky Braising Jus | Roasted Carrot

Fillet of Beef Wellington

Seared Fillet of Thyme, Garlic & Truffle Marinated Beef | Wild Mushroom Duxelle | Spinach & Puff-Pastry
Garlicky Dauphinoise | Confit Roasted Shallot | Green Beans & Baby Spinach

****Supplement of £15 p/person \ Minimum of 2 people****

To Finish

Dark Chocolate Cremeaux & Black Cherry ^{G/F}

Black Cherry Espuma | Black Cherry | Chocolate Crumb

"Festive Spiced" Crème Brûlée ^{G/F}

Scorched Saville Orange | Chocolate Cookie

Blade Sticky Sticky Toffee Pudding

Bourbon Sticky Toffee Sauce | Vanilla Bean Ice-Cream

The Cheese Plate ^{G/F}

Cashel Blue | Cornsiah Yarg | Whipped Drift Wood Goats Cheese | Aged Somerset Brie
Quince Jelly | Carrs Water Biscuits | Cheese Scone



Christmas Vegetarian


The Bladebone



To Start

Cream of Cauliflower & White Truffle Soup | Gruyere & Cheddar on Toast | White Truffle Oil ^{G/F}

Whipped Goats Cheese | Beetroot | Onion Bhaji | Pickled Golden Beets | Coriander ^{G/F}

Roasted Wild Mushrooms | Roast Cauliflower | Hollandaise | Truffle Focaccia ^{G/F}

Thai Red Vegetable Curry | Fragrant Jasmine Rice | Chilli & Spring Onion | Coriander ^{G/F}

To Start

Nut, Roasted Vegetable & Lentil Roast ^{G/F}

Rich Wine Gravy | Maple Roasted Parsnip | Fluffy Roast Potatoes | Roast Carrot

Goats Cheese, Spinach & Butternut Wellington

Buttery Puff Pastry | Rich Basil & Blushed Tomato Ratatouille | Crispy Potato Cake | Vegetable Jus

Pan Roasted Gnocchi ^{G/F}

Roasted Wild Mushrooms | Italian Parmesan | Baby Spinach | Artichoke | White Truffle

To Finish

****PLEASE SEE ALL DESSERTS ON MAIN PAGE ☺ ALL ARE VEGETARIAN****

THE PRICES

DAY-TIMES TUESDAY – SATURDAY (12NOON – 3.00PM)

£25 - '2 Course' | £32 - '3 Course'

TUESDAY – THURSDAY EVENINGS (5.30PM – 9.30PM)

£30 - '2 Course' | £37 - '3 Course'

FRIDAY – SATURDAY (5.30P. – 9.30PM)

£35 - '2 Course' | £43 - '3 Course'

****PRICE ON ENQUIRY FOR SUNDAYS****

*****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 dishes we are unable to amend on the day of your visit

Allergy information can be obtained by asking a member of our team / emailing

10% optional service charge will be added to your final bill... this is divided between the service team 100%

^{G/F} = Can be made "GLUTEN FREE" on Request