Babington House festive menu

£75 per person
All to share

Starters
Beetroot tartare, balsamic, seeds, mint (plant based)
Chalk stream gin-cured trout, creme fraiche, caviar
Duck terrine, watercress, chutney

Mains
Larkhall turkey breast, pigs in blankets, stuffing, cranberry sauce
Wild bass, braised fennel, olives
Wild mushroom wellington, truffle sauce (plant based)
All served with traditional accompaniments

Desserts
Sticky toffee pudding, vanilla ice cream
Black forest pavlova
Christmas pudding, brandy custard (plant based)
Mini mince pies

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.
All above prices are inclusive of VAT.
Babington House festive menu

£85 per person
All to share

To start
Walled garden jerusalem artichoke and truffle soup

Starters
Buffalo mozzarella, winter squash, seeds, balsamic (vegetarian)
Chalk stream gin-cured trout, creme fraiche, caviar
Duck terrine, watercress, chutney

Mains
Larkhall turkey breast, stuffing & cranberry sauce
Wild mushroom wellington, truffle sauce (plant based)
Wild bass, braised fennel, olives
All served with traditional accompaniments

Desserts
Sticky toffee pudding, vanilla ice cream
Black forest pavlova
Christmas pudding, brandy custard
Mini mince pies

Cheese
British cheese selection
Cerney ash goat’s cheese, Westcombe cheddar, Bath blue, chutney, crackers, grapes

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Bites £4 each
- Beef tartare and truffle
- Honey-glazed pigs in blankets
- Crispy turkey bites
- Garden squash arancini (vegetarian)
- Glazed cauliflower (plant based)
- Smoked salmon blini
- Seabass tartare, creme fraiche, radish

Bowls £7 each
- Turkey, brie and cranberry toastie
- Castlemead chicken and sprout salad
- Smoked haddock kedgeree scotch egg
- Garden beetroot bruschetta (plant based)
- Pumpkin and Westcombe ricotta tortellini (vegetarian)
- Fig and goat’s cheese tart (vegetarian)

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