

**Bogs of Somerset Hash House Harriers Christmas meal at The Ashton, Ashton Road,
Long Ashton, Bristol BS41 9LX. Cost £25.95.**

**Date: Wednesday 6th December 2017, 8.15pm. Following optional short hash
starting 7:15pm prompt.**

*Deposit of £10.00, with menu selections, to Rocky (cozzerb@hotmail.com) as soon as possible
please.*

M E N U

STARTERS

Roasted tomato soup

topped with salsa verde. Served with a ciabatta, seeds and olive oil (v)

Thyme-roasted Portobello mushrooms

With chestnut puree, and melted raclette cheeses, served with toasted ciabatta

Severn & Wye smoked salmon

In a Devon crab crème fraiche with pickled beetroot and toasted ciabatta

Duck liver and Port parfait

With gooseberry and Prosecco flavour compote and toasted ciabatta

MAIN COURSES

Roasted turkey breast

With fluffy-geese-fat-roasted potatoes, clementine stuffing ball and a Cumberland & red onion pig in blanket. Served with
gravy and bread sauce

Roasted salmon wellington

In filo pastry with wilted spinach, fondant potato, and bouillabaisse sauce

Root vegetable & mixed nut roast

On a bed of heirloom potatoes and spinach with roasted potatoes, beetroot and chive sauce (v)

Slow-cooked smoky beef short rib

With roasted shallots, root vegetable mash and red wine jus

*All main courses above are served with Brussels sprouts and chestnuts, and roasted butternut squash & red onion with a
spiced orange dressing.*

Wagyu burger

With smoked Cheddar, crispy onions, tomato relish, sweet potato fries and aioli

9 oz 28-day-aged rib-eye steak

With bone-marrow butter, twice cooked chunky chips, crispy onions, grilled mushroom, confit tomatoes, baby kale, and
beef dripping sauce (+£6pp)

DESSERTS

Gingerbread crème brulee

With flavours of cinnamon, served with a home-baked ginger shortbread biscuit (v)

Christmas pudding

Filled with vine fruits & almonds soaked in white rum with brandy sauce (v)

Raspberries & frozen natural yoghurt

With a honey ripple and rhubarb & rose flavour curd (v)

Warm Belgian chocolate brownie

With Bourbon vanilla ice cream (v)

Belgian chocolate ganache torte

With Bourbon vanilla ice cream and chocolate sauce (v)

British Cheese board

Shepherd's Purse Yorkshire Blue, Lubborn Somerset Camembert, Belton Farm Red Leicester and Isle of Man Vintage
Cheddar with a selection of Fudge's nut & mixed seed biscuits, grapes, celery and red onion chutney (v) (+£1.50pp)