



2025 CHRISTMAS MENU

2 COURSES £41.95 || 3 COURSES £47.95

NOV 17TH - DEC 24TH 2025

STARTER

Soup

Cavolo nero, spinach, crème fraîche, pickled chillies

Tempura squid

Squid ink emulsion, spinach purée, red pepper, horseradish

Red onion tart tatin

Whipped vegan feta, caramelised fennel puree, smoked pumpkin seeds, onion tuile

Peppercorn crusted carpaccio

Roast parmesan, truffled egg emulsion, shoestring potatoes

MAIN COURSE

All mains to be served with sharing bowls of red wine cabbage & bacon and chilli sprouts

200g Rump steak

Chips, peppercorn sauce

200g Fillet (£12 supplement)

Chips, peppercorn sauce

Turkey wellington

(Filled with chestnut duxelle, cavolo nero & serrano ham)
Sage sausage stuffing, beetroot purée, baked shallot, roast potatoes, chantennay carrots, cranberry jelly, red wine gravy & parsnip crisps

Roasted hake

Parsnip purée, smoked garlic spinach, chermoula, crispy serrano ham

Wild mushroom ravioli

Sage butter sauce, pickled shimeji & carrot, vegan feta espuma

DESSERT

Vegan chocolate brownie

Chocolate sauce, popcorn, chocolate soil, salted caramel ice-cream

Mulled malbec poached pear

Vanilla whipped mascarpone, gingerbread crumble

Croissant bread and butter pudding

Chai masala custard, white chocolate snow, raspberry compote



EARLY BIRD OFFER

WANT TO SECURE THE BEST CHRISTMAS PARTY FOR YOUR TEAM?

We get booked up every year and highly recommend getting your reservation sorted as soon as possible.

This year, if you book and pay your deposit before the 31st October, your table will get one complimentary bottle of red or white wine per 6 people.

Our Christmas party offering runs from 17th Nov - 24th Dec

For more information, to book, or for any questions you may have please do not hesitate to reach out on

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