



CHRISTMAS 2024

MONDAY 18TH NOV - TUESDAY 24TH DEC

2 COURSES £33 (AVAILABLE EVERY DAY 12-4PM)

3 COURSES £43 (AVAILABLE ALL DAY EVERY DAY)

STARTERS

Parsnip soup

Truffle oil, pumpkin seed dukkah, parsnip crisps and toasted sourdough

Burnt ends

SOTA spicy BBQ sauce and wholegrain mustard mayonnaise

Whipped goats cheese

Beetroot, carrot, crispy quinoa and watercress salad

Gin cured salmon gravadlax

Pickled vegetables, garlic croutons, herb oil and split buttermilk dressing



MAINS

200g Rump with peppercorn sauce

200g Fillet (+£11 supplement)

300g Ribeye (+£7 supplement)

ALL STEAKS SERVED WITH HAND CUT CHIPS AND PEPPERCORN SAUCE

Turkey with trimmings

Vegetarian Wellington

Spiced sweet potato, mushroom and spinach wellington with red wine jus

Roasted fillet of salmon

Creamed leek, pea and spinach casserole, white wine braised fennel

ALL MAINS ARE SERVED WITH BOWLS OF RED WINE BRAISED CABBAGE AND BACON CHESTNUT AND PUMPKIN SEED DUKKAH SPROUTS



DESSERTS

SOTA sticky toffee pudding

Salted caramel and clotted cream ice cream

Baileys white chocolate panna cotta

Pear and sesame praline

Dark chocolate tart

Biscoff, chantilly cream and raspberry compote

Cheeseboard (+£3 supplement)

Black bomb, Somerset brie, Bath blue, spiced tomato and red onion chutney and Millers' Damsels





BOOKING FORM



ORGANISER'S NAME:	TEL:	EMAIL:
DATE OF RESERVATION:	TIME OF RESERVATION:	BRISTOL <input type="checkbox"/> CARDIFF <input type="checkbox"/>

IF ORDERING STEAK, PLEASE SPECIFY HOW YOU WOULD LIKE IT COOKED: B -Blue R -Rare MR -Medium rare M -Medium MW -Medium well W -Well done	Parsnip soup	Burnt ends	Whipped goats cheese	Gin cured salmon gravadlax	200g Rump steak	200g Fillet steak	300g Ribeye steak	Turkey with trimmings	Roasted fillet of salmon	SOTA sticky toffee pudding	Baileys white chocolate panna cotta	Dark chocolate tart	Cheeseboard
	1. Name:	✓				✓ MR							
2. Name:													
3. Name:													
4. Name:													
5. Name:													
6. Name:													
7. Name:													
8. Name:													
9. Name:													
10. Name:													
11. Name:													
12. Name:													
13. Name:													
14. Name:													
15. Name:													

CONTACT US

BRISTOL: BRISTOL@STEAKOFHEART.CO.UK / 0117 929 7967
CARDIFF: CARDIFF@STEAKOFHEART.CO.UK / 029 2039 7284