



THE
WHITMORE
TAP

*Join us this
Christmas*

**Delicious festive food
and drink with family
and friends.**



JOIN US THIS CHRISTMAS

**From intimate family gatherings to festive fun
with friends, we've got you covered!**

How To Book

Bookings can be made via our website, phone and email,
or just pop in and have a chat with the team.

whitmoretap.co.uk/christmas

0117 325 9450

whitmoretap@butcombepubs.com

The Whitmore Tap, 115 Whiteladies Road, Bristol, BS8 2PB

Important Info

- Festive Menu and Sharing Board Menu available
November 6th 2023 - January 7th 2024, excluding
December 25th, 26th, 31st and January 1st.
- We require a £10/pp deposit to confirm Festive Menu and
Sharing Board Menu bookings.
 - Pre-orders are required for all bookings,
and these can also be made for drinks.
- Other promotions (including Butcombe Wednesday discount)
do not apply to the Festive Menu or Sharing Board Menus.
- View full Terms & Conditions on our website: butcombe.com/christmas





Festive Menu

Starters

Jerusalem artichoke, leek and Lincolnshire Poacher soup
Crème fraîche, sourdough, burnt shallot butter (v)

Crown Prince squash carpaccio
Smoked chilli jam, sage crisps, whipped feta, pumpkin seed dukkah (ve)

Smoked ham hock and parsley terrine
Spiced pear chutney, pickled quail's egg, sourdough toast

Whipped Severn & Wye smoked mackerel
Beetroot tartare, capers, dill, rye toast

Mains

Kelly Bronze turkey ballotine
Goose fat roasties, winter greens, pigs in blankets, mulled wine cranberry sauce

Slow-cooked blade of Hereford x Angus beef
Bourguignon sauce, glazed carrot, smoked parsnip mash

Coley fillet in a masala-spiced batter
Curried lentils, coconut sambal, pumpkin pickle

Celeriac and mushroom pasty
Golden beetroots, hassleback potatoes, black kale, mushroom gravy (ve)

Puddings

Spiced sticky date pudding
Gingerbread ice cream, rum butterscotch (v)

Passionfruit and clementine posset
Boozy pomegranate compote, almond wafers (v)

Valrhona chocolate and illy espresso brownie
Sour cherry sorbet, maple granola (v)

Toffee apple, fig and chestnut crumble
Mince-meat ice cream or custard (v) (veo)

Additions

British cheese, quince jelly and crackers + £12pp
Handmade chocolate truffles + £4.5pp
Viennese mince pies with clotted cream + £4pp

£38.95

Festive Sharing Boards

Each board serves 4-6 people

Butcher's Board £40

Turkey and sage sausage rolls, mulled wine cranberry sauce, honey-glazed pigs in blankets, Stornoway black pudding Scotch eggs, English mustard mayonnaise

Fisherman's Board £45

Severn & Wye smoked salmon, whipped smoked mackerel, sourdough, pickled cucumber, little prawn cocktails, devilled whitebait, tartare sauce

Camembert Board £35

Rosemary-baked Camembert, garlic buttered dipping bread, pigs in blankets, pickles, sticky onion marmalade

Charcuterie Board £40

Suffolk salami, Cornish pork rillettes, air-dried ham, duck liver mousse, spiced plum chutney, celeriac remoulade, house pickles, toasted sourdough

Plant-based Board £35

Symplicity sausage rolls, smoked chilli jam, roasted squash hummus, dukkah, grilled sourdough, chicory and gem salad, beetroot falafel, tahini yoghurt, root vegetable crisps (ve)

For a group of 20 we recommend ordering 4 boards to enjoy a good selection.

Ask the team if you'd like more info!

Allergen Info - (v) Veggie friendly, (ve) Vegan, (veo) Vegan option available on request.

Ask a team member for gluten-friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.



Festive Drinks

*We have a fantastic choice of seasonal drinks, award-winning
Butcombe beer and festive cocktails to enjoy with your Christmas meal!*

*You can pre-order bottles of still or sparkling wine when making
your booking from the list below...*

Sparkling

Vaporetto Prosecco NV - Veneto, Italy // 31
blossom, apple and hints of apricot and citrus

Palmer & Co Brut Reserve NV - Champagne, France (ve) // 65
combining exceptional fruitiness and delicate notes

White

La Maglia Rosa Pinot Grigio IGT Provincia di Pavia - Campania, Italy (ve) // 28.5
crisp, fruity and floral

Johnson Estate Sauvignon Blanc - Marlborough, New Zealand // 33
passionfruit and grapefruit

Rosé

Conto Vecchio Pinot Grigio Blush, Pavia - Veneto, Italy (ve) // 26.5
light with red fruit flavours

Red

The Paddock Shiraz - Murray Darling, Australia (ve) // 26.5
red berries and peppery spice

Tilia Malbec - Mendoza, Argentina (ve) // 31.5
plum, blackberry and dark chocolate

*ve: vegan o: organic
(All prices by the bottle)*

Book now or make an enquiry:

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Butcombe Loyalty App**



**Direct bookings only. T&Cs apply.*

PRIVATE HIRE

Looking for somewhere to celebrate?

We have a range of beautiful spaces, perfect for festive gatherings!

Book now or make an enquiry:

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