



FESTIVE MENU 2025

2 COURSES £40 PER PERSON
3 COURSES £50 PER PERSON
Includes a drink on arrival

APPETIZERS

Potted Duck

served with warm sourdough & seasonal chutney

Jerusalem Artichoke Soup (v)

garnished with sauteed wild forest mushrooms & Winter truffle

Shrimp Cocktail

peeled Atlantic shrimp, house cocktail sauce, cos lettuce & shaved vegetables.
Served with warm cornbread

FOR THE TABLE

Hot Sourdough with Blue Cheese Hollandaise & Cranberry Ketchup (v) +£5 pp

MAINS

Pitmaster Platter

Oak smoked turkey breast, leg & thigh with sugar pit ham, maple glazed pigs in blankets, corn bread stuffing, goose fat garlic roast potatoes, honey roast parsnips, Brussels sprouts, turkey gravy and cranberry jelly

or

Butternut Squash, Spinach & Lentil Wellington (v)

corn bread stuffing, garlic roast potatoes, maple roast parsnips, Brussels sprouts, veggie gravy and cranberry jelly

DESSERT

Sticky Figgy Pudding (v)

served with a boozy toffee sauce and clotted cream
(available alcohol-free)

TO FINISH

Mince Pies & Coffee (v)



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Pre-booking is required. If you have any allergies, please let a member of our team know when you order. A discretionary service charge will be applied to your bill.