

CHRISTMAS & NEW YEAR 2023

Celebrate the festive season in style at The Gainsborough Bath Spa this Christmas & New Year.

From Champagne Afternoon Teas to lavish New Year's Celebrations, you can relax and enjoy this magical time of year with friends and family in the beautiful city of Bath.

CHRISTMAS DAY MENU

Monday, 25th December

Champagne Apéritif

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Loch Duart Salmon Salmon Rillete | Keta Caviar | Potato Pancake

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Chestnut and Mushroom Veloute
White Truffle Oil

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Roast Somerset Turkey With all the Trimmings

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Christmas Pudding Brandy Anglaise | Vanilla Ice Cream

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Fresh Brewed Coffee | Selection of Fine Teas Mince Pies

£150.00 per person



BOXING DAY

Tuesday, 26th December

Boxing Day Breakfast the Gainsborough Brasserie

NEW YEAR'S EVE

Sunday, 31 December

Champagne & Canapés before enjoying an exquisite 5-course celebratory dinner in The Gainsborough Brasserie.

SELECTION OF CANAPES

Beef Tartare | Oscietra Caviar | Ricotta and Herb Tart

DINNER MENU

Foie Royale | Warmed Brioche

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Medeley of Lobster, Orange and Basil

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Salt Aged Beef Fillet | Wild Mushrooms | Madeira jus

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Blackberry and Casis Parfait

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Fresh Brewed Coffee | Selection of Fine Teas
Petits Fours

£175 per person



FESTIVE DINNERS

Treat yourself to an exquisite festive dinner menu at The Gainsborough Brasserie. Designed by our Head Chef, the menu combines the very best seasonal produce with classic festive flavours.

Our Festive Dinner menu will be available from Tuesday, 21th November – Saturday, 30th December.

Our semi-private dining area is a perfect location to enjoy dinner with a group of friends, family or colleagues (up to 14 guests).

FESTIVE MENU

2 Courses £45 / 3 Courses £55

Pumpkin & Ginger Soup – Coconut and Pumpkin Seed Sambal St. Austell Bay Mussels – Shallot, Garlic and White Wine Sauce Salmon Rillette – Toasted Sourdough and Soft Herbs Fresh Burrata – Grilled Market Vegetables and Pomegranate Molasses Pork & Game Terrine – Celeriac Remoulade and Cornichons

Creedy Carver Duck Breast - Redcurrant Jus, Pomme Purée and Baby Leeks 8oz Himalayan Salt Aged Fillet Steak – Dorset Watercress, Koffmann Fries, Béarnaise or Peppercorn Sauce (£10 Supplement)

Confit Pork Belly - Potato Terrine, Pumpkin Purée, Charred Sprouts and Pancetta Market fish — Shellfish Sauce, Pink Fir Potato, Fennel and Orange Mushroom Wellington — Wild Mushroom Sauce, Roast Baby Carrots

Traditional Christmas Pudding with Crème Anglaise
Chocolate Mousse, Salted Caramel and Hazelnuts
Prune and Armagnac Crème Brûlée with Shortbread
Selection of Sorbet
Local selection of cheese with House Chutney and crackers



FESTIVE AFTERNOON TEAS

£38 per person / £56 per person with a glass of Champagne

Relax in the comfort and charm of The Gainsborough with a decadent festive Afternoon Tea. Indulge with an assortment of finger sandwiches, scones with clotted cream and preserves, an array of Christmas-inspired cakes served with a choice of artisan teas and the option of a glass of fine Champagne.

Our Festive Afternoon Tea will be available from Monday 20th November until Sunday 24th December.

GIFT VOUCHERS

Looking for a luxurious gift for someone special this Christmas? Why not treat them to one of our exclusive Gainsborough Bath Spa gift vouchers? Our full range is available to purchase at www.thegainsboroughbathspa.co.uk

RESERVATIONS

We look forward to welcoming you at this magical time of the year. For more details or to make a booking, please call our restaurant team on 01225 358 888 or email restaurant@thegainsboroughbathspa.co.uk.