



Gardens, Bath & Beyond

Flat One,
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Bath BA2 5DF
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October 2025

Dear Member,

Christmas Luncheon on Thursday 4th December 2025

Following successful years we have once again booked The Bathwick Boatman for a Christmas lunch, and were hoping that we again have a good response.

Please see below the menu, a two-course luncheon with tea and coffee for £33 or a three course option with a dessert for £44. As she has always come up with an excellent fare, I hope you will feel happy in forwarding your advance payment to Gardens, Bath & Beyond to book your place.

Please note that we have included a small amount in the price to cover gratuities for their service.

Please send your choice of a starter and a main course, and for those who wish, a dessert. Anyone wishing to go for the steak please make sure you add how you would like it cooked and note the £6.50 surcharge. There is also a choice of butter.

Looking forward to seeing most of you on the 4th December.

Yours sincerely,

Bunny Harvey

PS If you know any member who is NOT online, would you kindly inform them, thank you

To Mr B. Harvey, (Treasurer) Flat One, 59, North Road, Combe Down, Bath BA2 5DF

CHRISTMAS LUNCH 4th DECEMBER 2025 @ 12:00 FOR 12.30pm

Please reserve place(s) in the name(s) of

I enclose £..... / will BACS £..... to **Gardens, Bath & Beyond**

Starter Choice:

Main Choice:

Dessert Choice:

All payments to be made to Gardens, Bath & Beyond, preferably by BACS to our Metro Bank account No. 49403151 Sort Code 23-05-80 or for the few that do not bank digitally a cheque to me at the above address.

PLEASE NOTE – GBB BANK DETAILS!!!!



The Bathwick Boatman Riverside Restaurant

Thursday 4th December 2025 – Bath Gardens & Beyond

Christmas Menu

Lunchtime offer – 2 courses £33.00 – 3 courses £44.00 (£6.50 extra for steak)

STARTER

Served with freshly baked bread & butter or e.v.olive oil

- ~ Crispy calamari, chipotle & lime aioli
- ~ Beetroot houmous, olives, toasted ciabatta (Vg)
- ~ Home-smoked salmon, lightly pickled cucumber
- ~ Soup of butternut squash & red lentils, toasted pine nuts & truffle oil (Vg)
- ~ Our butcher's duck paté, red onion chutney, toasted brioche
- ~ Crispy pork, spicy chimichurri

MAIN COURSE

- ~ Roast free-range turkey breast, pig in blanket, stuffing, gravy, cranberry sauce, roast potatoes, greens, red cabbage braised with orange, roast carrots & parsnips
- ~ Vegetable, lentil & bean pie, champ mash topping, vegetable gravy, greens, red cabbage braised with orange, roast carrots & parsnips (v) (Vegan option available)
- ~ Today's catch – grilled fresh fish fillet, lemon-butter, capers & grilled vine tomatoes, crushed new potatoes & green beans
- ~ Mushroom, broccoli & chestnut gnocchi, with a side dish of braised red cabbage & greens (v) (Vegan option available)
- ~ Slowly roasted belly of pork, cider jus, mustard-mashed potatoes, greens & braised red cabbage
- ~ 8oz Rib-eye dry-aged steak, Bath-blue cheese butter **or** garlic butter, grilled tomato, chips & salad *(There is a £6.50 supplement for the steak, thanks)*

DESSERT

- ~ Traditional Christmas pudding, brandy custard (v)
- ~ Vanilla cheesecake, forest fruit compote & crumble (v)
- ~ Dark chocolate mousse, oranges in Cointreau (v)
- ~ Lemon & mango sorbets, toasted almonds & aniseed biscuit (Vg)
- ~ Warm stem ginger pudding, toffee sauce & clotted cream ice-cream (v)
- ~ Warm stem ginger pudding, plant-based ice cream (Vg)
- ~ Kelston Cheese:- Wyfe of Bath, Bath Blue & Bath Soft - quince paste & biscuits (v) (£2 suppl)

Food Allergies & Intolerances – Please let us know, and we'll check the ingredients in your meal, thank you