



Festive Season
2019

THE
WIFE OF BATH



THE WIFE OF BATH

TAPAS BAR • RESTAURANT • ROOMS

FESTIVE SEASON 2019



CELEBRATE CHRISTMAS IN STYLE

at

THE WIFE OF BATH IN WYE

Nestled in the heart of the Kent Countryside in the historic village of Wye lies Mark Sargeant's The Wife of Bath, and this Christmas we are pulling out all the stops to make it a truly memorable one. Our various festive menus have been created using the best local and seasonal produce, whilst combining traditional Festive fayre with a unique European influence across the dishes.


The restaurant itself is available for tables up to 20 people and is perfect for your all important work Christmas party or family get together with our festive and feast set menus available from 27th November. Christmas Eve, Christmas Day and New Year's Eve each have their own stunning menu to represent the occasion.

STAY THE NIGHT

Make the most of your celebration by booking one of our 6 beautiful guest rooms.

Prices start from £105 per night.

All relevant menus are contained within this pack but if you require more information or would like to make a booking then please do not hesitate to give us a call.



THE WIFE OF BATH

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FESTIVE PARTY MENU

£29.50 per person, Tuesday to Thursday

£34.50 per person, Friday to Sunday

Includes crackers on the table for all guests.

Minimum of two people, a pre-order is required no later than 48 hours in advance.

Caramelised Parsnip Soup, Chilli Oil, Salsa Verde, Lime

or

Grilled Mackerel, Beetroot Relish, Valdeon, Basil

or

Smoked Ham Hock & Picante Chorizo Terrine, Pickled Cucumber



Roast Norfolk Bronze Turkey, Pork & Herb Stuffing and All the Trimmings

or

Roast Pork Belly, Potato, Morcilla, Apple, Charred Hispi

or

Baked Cod, Roasted Celeriac, Mussels, Lovage, Cobnuts

or

Wild Mushroom Pearl Barley, Butternut Squash, Courgette



Christmas Pudding, Brandy Custard, Cranberries

or

Almond & Pear Tart, Vanilla Ice Cream, Lemon

or

Bitter Chocolate Mousse, Cherries, Meringue, Hazelnuts

or

Selection of Spanish Cheese, PX Raisins and Oatcakes (£4.00 supplement)



Tea, Coffee, Fudge & Mince Pies

Must be booked in advance. Credit Card details are required at the time of booking.
Cancellation must be made no later than 48 hours prior or a cover charge will be applied.

Tables of 12 or more must cancel no later than 7 days in advance.

Prices inclusive of VAT, a discretionary gratuity of 12.5% will be added to your bill.





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CHRISTMAS DAY

£95.00 per person

Canapes & Cava



Jerusalem Artichoke Soup, Salsa Verde, Gordal Olives, Valdeon



Gin Cured Salmon, Cucumber, Pickled Lemon, Dill Mayonnaise

or

Butternut Squash, Idiazabal & Wild Mushroom Tart

or

Smoked Chicken & Chorizo Terrine, Guindilla Chillies, Salsa Verde



Roast Norfolk Bronze Turkey, Pork & Morcilla Stuffing and All the Trimmings

or

Braised Lamb Shank, Olive Oil Potato, Chorizo, Tomato, Padrons

or

John Dory, Roast Garlic & Saffron Potato, Girolles, Sea Beet

or

Sweet Potato & Wild Mushroom Pithivier, Creamed Leeks, Pinenuts



Clementine Sorbet, Meringue, Candid Orange, Almonds



Dark Chocolate Tart, Folkestone Sea Salt, Sevilano Olive Oil

or

Ada Sargeant Xmas Pudding, Brandy Custard

or


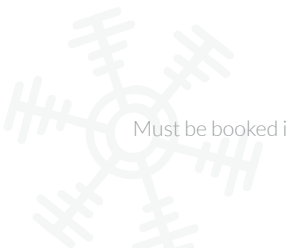
CLemon & Salted Caramel Pavlova, Cherries, Mint

or

A Selection of Spanish Cheeses, Quince, PX Raisins and Oatcakes



Tea, Coffee, Mince Pies & Fudge



Must be booked in advance. A 50% deposit is required at the time of booking. This is non-refundable from 1st December 2019. Prices inclusive of VAT, a discretionary gratuity of 12.5% will be added to your bill.



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NEW YEAR'S EVE

£95.00 per person

Canapes & Cava



Caramelised Celeriac Soup, Valdeon Toast, Salsa Verde



Scallops, Picante Chorizo, Chilli, Parsnip, Apple

or

Wild Mushroom & Leek Tart, Gem Lettuce, Radish

or

Pigs Head & Morcilla Terrine, Carrot, Ginger, Cucumber



Treacle Roasted Venison, Jerusalem Artichoke, Girolles, Bilberries

or

Braised Ox Cheek, Olive Oil Potato, Cauliflower, Bone Marrow

or

Herb Crusted Turbot, Salsify, Crispy Oyster, Mussels, Sea Beet

or

Spiced Butternut Squash & Chestnut Pithivier, Pickled Cucumber, Kale



Clementine Sorbet, Mint, Hazelnuts



Cox Apple Tart Tatin, Praline Ice Cream, Lime

or

Dark Chocolate Mousse, Coffee, Milk Ice Cream

or


Brown Butter Pavlova, Cherries, Vanilla

or

A Selection of Spanish Cheeses, Membrillo and Oatcakes



Tea, Coffee, Fudge



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Prices inclusive of VAT, a discretionary gratuity of 12.5% will be added to your bill.