

Christmas 2016



Lately, our team of chefs have been soufflé-ing, fricassee-ing and merrily whipping up choux-croûte, dauphinoise and brioche like nobody's business.

You'd be forgiven for thinking we've gone a little 'off piste' our British theme, but fret not, we are simply taking some of the gorgeous gastronomical influences from our French friends over the pond, to bring you the very best Christmas Menu in Britain (and hey, possibly in France too).

So, if you'll forgive us, we feel it is our mission to **make** it your business and ensure you don't miss out.

The [Christmas Menu for 2016](#) is online now (warning: prepare to have an overwhelming desire for lunch after reading it). It's stuffed full of seasonal splendour including Cornish scallops with roast cauliflower puree, Stornaway black pudding and white truffle oil; Crackling roast belly of middle white pork, dauphinoise potatoes, roast apples and Cinnamon and nutmeg Cambridge burnt cream.

A [three course feast](#) will cost you just five of those snazzy new see-through fivers (and a teeny bit more). Plus, a gluten free version can be made of almost everything on the menu.

We have space to suit all sorts - whether that's a work Christmas party (cracking cocktails and FREE private room hire), a family Christmas meal at the weekend (no sprout peeling, more time for Monopoly) or Christmas Day itself (leave the Fairy liquid at home and enjoy a bottle of Shiraz instead).

We are filling up fast so make sure you don't miss your chance. Give us a ring now on **0117 973 9302** or email reservations@thetownhousebristol.co.uk to book a table or ask about our private room availability.

The TownHouse Team x