

Festive Dining

at The Orange Artichoke

Gather around the table and celebrate the season together.

Whether it's relaxed lunches with colleagues or festive evenings with friends and family, our seasonal dining experience is designed for joyful celebrations filled with great food, flowing conversation and memorable moments.

Festive Set Menu

Prices:

2 courses £38 - glass of Prosecco included*

3 courses £44 - glass of Prosecco included*

Dates:

Available 1st December – 24th December

Timings:

12pm - 4pm & 5:30pm - 9:30pm

Please note parties of 9+ will require a £20 deposit per person to confirm the booking, along with a pre-order and full pre-payment 14 days prior to your booking. Payments are non-refundable and non-transferable. Please note an optional 12.5% service charge will be added to your bill on the day.

**Glass of Prosecco included for all pre-booked parties.*

For groups of 9+ please contact 0800 049 8301
or bathenquiries@apexhotels.co.uk



Festive Menu

Made for sharing. Made for celebrating.

Starter

Confit Chicken Terrine

tarragon, apricot & ginger chutney, toasted brioche

Smoked Salmon

dill crème cheese, caperberries, candied lemon, rye bread crumble

Celeriac Soup

roasted celeriac, chive oil (vegan on request)

Main

Turkey Ballotine

stuffing, herbed baby potatoes, sprouts, honey roast root vegetables, red wine jus

Cornish Hake

pan-fried, cauliflower purée, samphire & cauliflower medley, lemon butter sauce

Tortellini

filled with pumpkin & sage, served with pickled shallots, pumpkin purée, crispy sage (vegan on request)

Dessert

Belgian Chocolate Tart

crème fraiche, mandarin coulis

Christmas Pudding

brandy sauce

Blackcurrant Mousse (VG)

gluten free biscuit base, redcurrant

(V) Vegetarian, (VG) Vegan, (GF) Gluten Free

We offer full allergen information and can recommend suitable dishes for your requirements. Please contact our team for support.