SYMONDS

at Redwood

Christmas Menu

2026

FESTIVE MENU

MONDAY - SATURDAY

STARTERS

Scottish smoked salmon, potato blini, crème fraîche, chives and lemon (GF*)

Pressed ham hock terrine, clementine and cranberry chutney, pork crackling and pickled shallots (GF*, N)

Roasted parsnip velouté, truffle honey, cheddar scone and crispy parsnip (GF*, V)

Cauliflower cheese arancini, truffle cream, pickled cauliflower and watercress (V)

MAINS

Wild mushroom ravioli, celeriac purée, buttered spinach, sautéed shiitake mushrooms and Madeira cream sauce (N, V)

Roast fillet of sea bass, fondant potato, crushed Jerusalem artichoke, buttered spinach and barigoule sauce

Roast pork belly confit, potato mousseline, honey-roasted carrots, pork crackling puff and cider mustard jus (GF)

Roast turkey breast, cranberry and thyme stuffing, roast potatoes, pigs in blankets, sprouts and chestnuts, roasting gravy (GF*)

DESSERT

Vanilla crème brûlée, cinnamon shortbread and poached pear (GF*, V)

Peruvian chocolate and nougat mousse, pistachio praline, spiced stewed dates and espresso bean syrup (N, V)

Winter berry Eton mess, mulled berry compote, vanilla Chantilly and candied pistachios (GF, N)

Christmas pudding, vanilla ice cream and brandy sauce (GF, N)

2 courses	3 courses
£34.00 per person	£39.00 per person

NOW TAKING BOOKINGS
CALL: 01275 219 884

CHRISTMAS DAY

STARTERS

Jerusalem artichoke velouté, sherry-glazed wild mushrooms, roasted chestnuts, crispy artichokes and thyme (GF*, V)

Crisp prawn beignets, saffron aioli, pickled fennel, carrot and chicory salad and lemon dressing

Chicken liver parfait, spiced pear chutney, toasted brioche, pickled blackberries and candied hazelnuts (GF*, N)

Salt-baked celeriac and aged Gruyère tart, wild mushrooms à la grecque, shaved chestnuts (V)

MAINS

Roast turkey breast, cranberry and thyme stuffing, goose fat potatoes, pigs in blankets, sprouts and chestnuts, roasting gravy (GF*)

Sirloin of beef, Yorkshire pudding, roast potatoes and port wine jus (GF*)

both served with a selection of seasonal vegetables

Pan-fried fillet of salmon, beetroot fondant, buttered spinach, caramelised shallots and a warm port and lightly spiced orange reduction (GF)

Mushroom pithivier, onion soubise, buttered spinach, chestnuts and roast shallots (V)

DESSERT

Cheese selection with sweet chutney and crackers (N, V, GF*)

Hot chocolate fondant, chestnut purée, sour cherry compote and hazelnut praline (N, V)

Clementine and nutmeg French toast, caramel sauce, candied chestnuts and clotted cream ice cream (N, V)

Christmas pudding, vanilla ice cream and brandy sauce (GF, N)

£85.00 per person

BOXING DAY BUFFET

Sit back, relax, and enjoy our festive Boxing Day buffet.
Enjoy cold meats, fish, pâté, salads, and breads. Alongside hot dishes such as bubble and squeak, savoury pies, and roasted root veg.
Finish with indulgent desserts or classic cheese and crackers.

£29.50 per person

(GF) Non-gluten containing ingredients (GF*) Can be made with non-gluten containing ingredients (V) Suitable for vegetarians (VE) Suitable for vegans (VE*) Vegan option available (N) Dishes contain nuts. Please advise our staff of any allergies or special dietary requirements. We can help identify suitable dishes for you and provide a list of all dishes containing allergens. Adults need around 2000 kcal a day.

CELEBRATE IN STYLE

The perfect venue for whether you're gathering with family, work colleagues, or friends.

Choose from our festive set menu or indulge in a festive afternoon tea, all served in a warm and welcoming atmosphere.

To find out more, simply speak to a member of our team.

FESTIVE AFTERNOON TEA

MONDAY - SATURDAY

Our indulgent afternoon tea with a Christmas twist!

Tiers of tempting treats guaranteed to delight.

Featuring Christmas themed sandwiches, plain and spiced scones with preserves and clotted cream, and festive sweet treats.

£27.50 per person



NEW YEAR'S EVE

CHAMPAGNE & CANAPÉ RECEPTION

£22.00 per person

MAINS

Braised fillet of plaice, salmon and crab mousseline, saffron potato purée, buttered Savoy cabbage (GF)

Crisp-pressed braised lamb shoulder, caramelised onion purée, fondant potato, spiced plum compote and rosemary jus (GF)

Wild mushroom ravioli, celeriac purée, buttered spinach, sautéed shiitake mushrooms and Madeira cream sauce (V, N)

DESSERT

Cheese selection with sweet chutney and crackers (N, V, GF*)

Honeycomb cheesecake, spiced plum compote and crème fraîche (N, V)

Dark chocolate and cherry délice, blood orange sorbet, salted caramel and honeycomb (N, V)

£45.00 per person

Reception and dinner – £67.00 per person

NEW YEAR'S DAY BRUNCH

Ease yourself into the New Year with a delicious start to the day. Our menu offers a mix of traditional breakfast items, savoury lunch dishes, and sweet treats, all crafted with the finest ingredients.

LOOKING FOR THAT SPECIAL GIFT?

Buy online – scan the QR
or visit audleyrestaurants.co.uk

CHRISTMAS FAIR

Join us for our annual Christmas fair. Bring your family and friends to enjoy festive stalls with treats, crafts, and gifts.

Saturday 28th November,
11.00am - 3.00pm

SCAN QR TO FIND OUT MORE

BOOK YOUR TABLE TODAY
01275 219 884
www.symondsrestaurant.co.uk

Symonds, Beggar Bush Lane, Failand, Bristol BS8 3TG

TERMS AND CONDITIONS

The Christmas festive menu is available Monday to Saturday throughout December.
The festive afternoon tea menu is available Monday to Saturday throughout December.
The Christmas festive menu & the festive afternoon tea menu are not available on Christmas Day & Boxing Day.
A restaurant booking is required & is subject to availability.

A £10 deposit per person is required for Christmas Day bookings, and full pre-payment required by 3rd December.
All deposits are non-refundable.

Please advise our staff of any allergies or special dietary requirements. We can help identify suitable dishes for you & provide a list of all dishes containing allergens. Terms & conditions subject to change.