

Drinks Menu

Sparkling Wines

Prosecco <i>La Dolci Terre NV, Venezei, Italy</i>	125ml £11	Bottle £34
Rosé Prosecco <i>La Dolci Terre NV, Venezei, Italy</i>	£12	£39
Champagne <i>Chateau de l'Auche NV, Champagne, France</i>	£16	£74

White Wines

Pinot Grigio <i>Sanvigilio Lombardia, Italy</i>	175ml £7	Bottle £27
Chardonnay <i>The Last Stand, SE Australia</i>	£9	£29
Sauvignon Blanc <i>Sileni, Marlborough, New Zealand</i>	£12	£39

Red Wines

Cabernet Sauvignon <i>Wild House, Western Cape, South Africa</i>	175ml £9	Bottle £29
Malbec <i>Pablo y Walter, Mendoza, Argentina</i>	£10	£32
Tempranillo <i>Artesa Rioja Crianza, Rioja, Spain</i>	£13	£38

Rosé Wines

Cinsault <i>L'Oblit, IGP Pays d'Orc, France</i>	175ml £11	Bottle £34
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Buckets of Beer

Bucket of 6 Asahi Beers	£30
Bucket of 6 Asahi 0% Beers	£25
Bucket of 6 Soft Drinks <i>(2 coke, 2 diet coke, 2 coke 0)</i>	£20

Custom drinks packages available on request

BOOK YOUR FESTIVE CELEBRATIONS

Email: enquiries@brasseriebeau.co.uk | Call: 01225 530 615

Visit: brasseriebeau.co.uk/christmas

— BRASSERIE —
BEAU

Christmas 2026



Festive Dining • Private Celebrations

Hotel Indigo Bath, 2-6 South Parade, Bath BA2 4AB

Festive Lunch

Take a break from the Christmas rush and join us at Brasserie Beau for a relaxed festive lunch in the heart of Bath.

£35 per person

Starters

Cheddar & Caramelised Onion Tart (V)
Celeriac remoulade

Terrine of Ham Hock (GFO)
Apple and cider chutney

Roasted Celeriac & Cider Soup (V) (VEO) (GF)
Almond dressing

Mains

Norfolk Bronze Turkey Roulade (GFO)
Sage and onion stuffing, seasonal trimmings

Fillet of Sea Bass (GF)
Buttered savoy cabbage and leeks, mussel and white wine velouté, prosciutto crisp

Miso Baked Portobello Mushroom (V) (VE) (GF)
Chestnut and squash pithivier, vegan gravy

(All mains are served with herb-roasted potatoes)

Desserts

Christmas Pudding (V)
Brandy infused crème anglaise

Dark Chocolate & Orange Bombe (V)
Mandarin sorbet

Vegan Gingerbread (V) (VE)
Pear sorbet, mulled wine fruits

Tea or Coffee & Mini Mince Pie (V)

Festive Dinner

Celebrate the festive season at Brasserie Beau with an evening of exceptional food, warm hospitality and elegant surroundings in the heart of Bath.

£45 per person

Starters

Beetroot & Gin Cured Hampshire Trout (GF)
Whipped cream cheese, dill, capers, seeded bread

Cheddar & Caramelised Onion Tart (V)
Celeriac remoulade

Terrine of Ham Hock (GFO)
Apple and cider chutney

Roasted Celeriac & Cider Soup (V) (VEO) (GF)
Almond dressing

Mains

Norfolk Bronze Turkey Roulade (GFO)
Sage and onion stuffing, seasonal trimmings

Fillet of Seabass (GF)
Buttered savoy cabbage and leeks, mussel and white wine velouté, prosciutto crisp

Braised Blade of Beef (GF)
Swede and carrot mash, greens, red wine jus

Miso Baked Portobello Mushroom (V) (VE)
Chestnut and squash Wellington, vegan gravy

(All mains are served with herb-roasted potatoes)

Desserts

Christmas Pudding (V)
Brandy infused crème anglaise

Dark Chocolate & Orange Bombe (V)
Mandarin sorbet

Trio of Seasonal Cheeses (V) (GFO)
Homemade chutney and crackers

Vegan Gingerbread (V) (VE)
Pear sorbet, mulled wine fruits

Tea or Coffee & Mini Mince Pie (V)

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(V) vegetarian (VE) vegan (VEO) vegan option available (GF) gluten free (GFO) gluten free option available

If you have any allergies please inform your waiter. Whilst we will make every effort to ensure that your meals are free from allergens, we are a small kitchen where all fourteen allergens are present and cannot guarantee that all traces are eliminated.