

WHERE CHRISTMAS PAST MEETS CHRISTMAS PRESENT



Celebrate the festivities at The Archangel in Frome. Sit back relax in a space that is a mix of new meets old. Dine in a modern contemporary space, while our team's devotion to great service and passion for local ingredients never gets old. Where Christmas present meets Christmas past so elegantly.



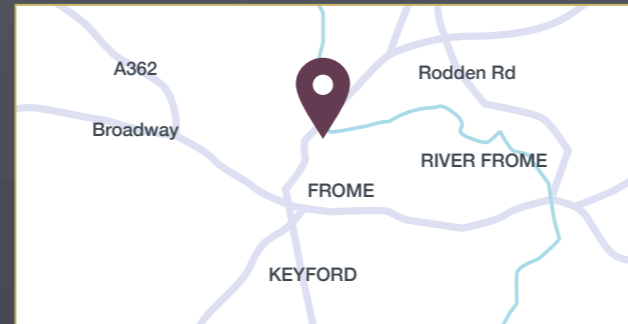
FREE GLASS OF PROSECCO



WHEN BOOKING BEFORE NOV 1

TO BOOK 01373 456 111 hello@archangelfrome.com

FINDING THE ARCHANGEL



FROM LONDON SWINDON M4

Leave the M4 at Jct 17 and follow the A350 south for 29 miles. At Littleton roundabout take the 3rd exit taking the A361 for Trowbridge and Hilperton. Follow the A361 for approximately six miles following signs for Frome. Finally take the B3090 into Frome. After crossing the river bridge take the next left into King Street and you'll see Archangel on your left.

BY TRAIN

Frome station sits on the line from Cheltenham to Weymouth and provides a direct service of less than an hour from Bristol, Bath, Yeovil, Dorchester and Weymouth. Frome is just over two hours from London with a change at Bath. Archangel is a 15 minute walk or a quick taxi ride away.

PUB OPEN
12pm - 5pm



FOOD SERVICE
12.00pm - 3.00pm
6.00pm - 09.00pm

ARCHANGEL
RESTAURANT & BAR WITH ROOMS

[f/archangelfrome](https://www.facebook.com/archangelfrome) [@thearchangelfrome](https://www.instagram.com/thearchangelfrome)

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FESTIVE CELEBRATIONS · CHRISTMAS DAY · NEW YEAR'S EVE



ARCHANGEL
RESTAURANT & BAR WITH ROOMS

CHRISTMAS

FESTIVE CELEBRATIONS

2 COURSES FROM **£35** PER PERSON

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FESTIVE CELEBRATIONS

1ST – 23RD DECEMBER

COCKTAIL ON ARRIVAL

TO START

Beetroot soup, apple dice, cashew cream, beetroot powder, griddled bruschetta (vg, n)

Crispy pork belly, root vegetable slaw, roasted celeriac purée (gf, df)

Smoked haddock rarebit, potato terrine, artichokes (gf)

TO FOLLOW

Pan-seared duck breast, braised pak choi, confit leg potato cake, spiced carrots (df)

Baked mushroom, chestnut & cranberry pithivier, roasted cauliflower, salsify, turnip, kale (vg, n)

Roasted cod fillet, butternut squash fondant, chorizo, mussel & parsley broth (df, sf)

TO FINISH

Warm frangipane & mincemeat tart, cream Chantilly, orange syrup

Spiced pear crème brûlée (gf)

Caramelised apple tarte Tatin, cinnamon ice cream (vg)

£35

PER PERSON

CHRISTMAS DAY

25TH DECEMBER

A cocktail and a selection of breads, oil, salted butter, dukkah, truffled potato espuma, sautéed ceps on arrival

TO START

Venison carpaccio, squash purée, pumpkin seed granola, pickled red cabbage, shoots, Parmesan crisps

– OR –

Marinated squash, pumpkin seed granola, pickled red cabbage, shoots (vg)

FISH

Grilled Salmon fillet, beetroot, celeriac & horseradish

– OR –

Nori-wrapped tofu, celeriac slaw, horseradish foam (vg)

MAIN

Slow-roasted turkey crown, sprouts & smoked bacon, honey-roasted parsnips, chestnut farce, poultry jus

– OR –

Rack & braised shank of lamb, pressed rosemary pomme anna, salsify purée, creamed savoy cabbage, jus

– OR –

Chestnut, root vegetable & cranberry Wellington, spiced carrot, kale (vg)

TO FINISH

Hazelnut & cocoa sponge mille feuille, clementine sorbet, roasted white chocolate, coffee meringue (n)

£80

PER PERSON

NEW YEAR'S EVE

31ST DECEMBER

A cocktail and a selection of breads, oil, salted butter, dukkah, truffled potato espuma, sautéed ceps on arrival

TO START

Venison carpaccio, squash purée, pumpkin seed granola, pickled red cabbage, shoots, Parmesan crisps

– OR –

Marinated squash, pumpkin seed granola, pickled red cabbage, shoots (vg)

FISH

Grilled Salmon fillet, beetroot, celeriac & horseradish

– OR –

Nori-wrapped tofu, celeriac slaw, horseradish foam (vg)

MAIN

Slow-roasted turkey crown, sprouts & smoked bacon, honey-roasted parsnips, chestnut farce, poultry jus

– OR –

Rack & braised shank of lamb, pressed rosemary pomme anna, salsify purée, creamed savoy cabbage, jus

– OR –

Chestnut, root vegetable & cranberry Wellington, spiced carrot, kale (vg)

TO FINISH

Hazelnut & cocoa sponge mille feuille, clementine sorbet, roasted white chocolate, coffee meringue (n)

£80

PER PERSON

A deposit of £15 per person is required at the time of the booking and is non-refundable. Pre-orders for groups of 6+ must be received at least 10 days prior to the date of your event. A discretionary service charge of 10% will be added to your bill. Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help.

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