

FESTIVE CELEBRATIONS · CHRISTMAS DAY



ARCHANGEL

RESTAURANT & BAR WITH ROOMS

CHRISTMAS

FESTIVE CELEBRATIONS

THREE COURSES FROM £30 PER PERSON

TO BOOK 01373 456 111 hello@archangelfrome.com

CHRISTMAS CELEBRATION MENU

30TH NOVEMBER - 23RD DECEMBER

STARTERS

Spiced Parsnip Soup
toasted chestnuts & crispy kale

*

Treacle-Cured Salmon
beetroot, pickled fennel, apple & walnut

*

Roasted Jerusalem Artichoke
brie croquette, watercress, sweet chilli & onion jam

*

Chicken Liver Parfait
truffle butter, fig & onion chutney, brioche (gf opt)

MAINS

Roasted Free-Range Turkey
pig-in-blanket, goose fat roasties, chestnut & sage stuffing, seasonal vegetables, turkey gravy

*

Slow-Cooked Blade of Beef
Parmesan cream mash, winter greens, bone marrow & red wine sauce

*

Celeriac & Field Mushroom Wellington
roasties, carrot purée, caramelised Brussels sprouts (v)

*

Naturally Smoked Haddock
purple sprouting broccoli, crispy hen's egg, wholegrain mustard sauce

DESSERTS

Christmas Plum Pudding
brandy sauce (gf opt)

*

Dark Chocolate Torte
mandarin sorbet

*

Gingerbread Cheesecake
poached pear

*

Honey & Vanilla Panna Cotta
rum-soused fig & shortbread

*

Colston Bassett Stilton, Keen's Cheddar
oat biscuits, chutney, celery, candied walnuts

£30

THREE COURSES

(v) vegetarian, (vg) vegan and (gf) gluten-free.

A discretionary service charge of 10% will be added to your bill.

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CHRISTMAS DAY MENU

ON ARRIVAL

Glass of British Sparkling
served with a selection of nibbles



STARTERS

Shellfish Bisque

herb dumplings, Cognac & crème fraîche (v opt)

Roasted Jerusalem Artichoke

brie croquette, watercress, sweet chilli & onion jam

Sloe Gin-Cured Salmon

beetroot, chard & cucumber pickles

Chicken Liver Parfait

truffle butter, fig & onion chutney, brioche (gf opt)



MAINS

Roasted Free-Range Turkey

pig-in-blanket, goose fat roasties, chestnut & sage stuffing, seasonal vegetables, turkey gravy

Fillet of Sea Bass

crushed potatoes, wilted spinach, sea beets, lobster butter sauce

Slow-Cooked Blade of Beef

Parmesan cream mash, winter greens, bone marrow & red wine sauce

Celeriac & Field Mushroom Wellington

roasties, carrot purée, caramelised Brussels sprouts (v)

PRE-DESSERT

Blood Orange Sorbet

DESSERTS

Christmas Plum Pudding

brandy sauce (gf opt)

Molten Chocolate & Salted Caramel Pudding

passion fruit, crème fraîche

Clementine Meringue Pie

Colston Bassett Stilton, Keen's Cheddar, Golden Cross Goat's Cheese
oat biscuits, chutney, celery, candied walnuts



£65

THREE COURSES

£80

FIVE COURSES

(v) vegetarian, (vg) vegan and (gf) gluten-free.

A discretionary service charge of 10% will be added to your bill.

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WE'VE GOT SAFETY COVERED

We are diligent in following government guidelines to create a clean, hygienic – and (most importantly) a safe, festive environment for you to enjoy.



THIS IS A
NON-CONTACT SPORT



DON'T GO
MOVING



BE A WASHER,
NOT A WALKER



YOU'RE NEVER TOO FAR
AWAY FROM A FRESHEN UP



IT'S A ONE-WAY SYSTEM
'ROUND HERE



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 queries, please speak to a team member who will be happy to help. Please see our website for full allergen information and Ts&Cs.



The weather outside is
frightful, but with us it's
always Blue Skies...

Add a little something extra,
enjoy an aperitif on arrival,
and an after dinner cocktail for

£16 PER PERSON

See our website for more drinks packages available.

CHOOSE FROM THE FOLLOWING

Espresso Martini

Kaffir Margarita

Mai Tai

The Negroni

Old Fashioned

Pornstar Martini

The Sidecar

The Bramble

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WHERE CHRISTMAS PAST MEETS CHRISTMAS PRESENT



ROOMS FROM
£80*
PER NIGHT

Celebrate the festivities in Frome with an overnight stay at the Archangel. Our 10 quirky bedrooms combine old-world character with contemporary style and are a true reflection of the vibrant market town of Frome. Where Christmas present meets Christmas past so elegantly.



OUR ROOMS INCLUDE

À la carte breakfast

En-suite bathroom

Luxurious Egyptian cotton bedding

Tea/coffee making facilities

Vegan and environmentally-friendly Noble Isle bath and body products

Flat-screen TV



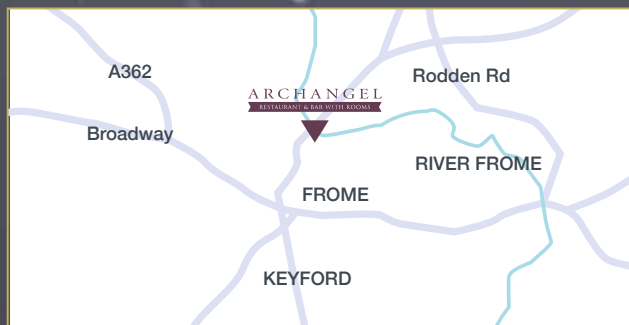
*Ts&Cs apply - please see our website for full details

THE EPICUREAN COLLECTION

Proud to be part of The Epicurean Collection, a group of boutique inns dedicated to the finest in food, comfort and culture — all set in Britain's most idyllic locations. To join our Club or to book the perfect escape please visit www.epicurean.club



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 third 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 the 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.

FESTIVE OPENING HOURS

	BAR	RESTAURANT
Christmas Eve	11am - 11pm	12pm - 2.30pm 6pm - 9pm
Christmas Day	11am - 4pm	12pm - 3pm
Boxing Day	12pm - 6pm	12pm - 6pm
New Year's Eve	12pm - 1am	12pm - 2.30pm 6pm - 9pm
New Year's Day	12pm - 6pm	12pm - 6pm

Opening hours are subject to change

ARCHANGEL

RESTAURANT & BAR WITH ROOMS

archangelfrome.com

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