



Nº 4

CLIFTON VILLAGE  
RESTAURANT & BAR



---

# DECADENT CHRISTMAS FEASTS

---

*in the heart of Clifton Village*

*Whether it's putting on a festive meal for your  
department or a gathering with friends & family, No. 4 is  
the place to celebrate this Christmas season*

---

4 Rodney Place, Bristol, BS8 4HY  
no4cliftonvillage.co.uk | 0117 970 6869



Nº4  
CLIFTON VILLAGE  
RESTAURANT & BAR

# BOUTIQUE CHRISTMAS DINING EXPERIENCE

AT NO.4 CLIFTON VILLAGE

Nestled in the heart of Clifton Village, No.4 offers a festive dining experience centred around exceptional food, warm hospitality and elegant surroundings.

Whether you're gathering with family, friends or colleagues, our beautiful Georgian townhouse is the perfect setting to slow down, savour the season and celebrate together.



## FESTIVE FEASTING

LUNCH FROM - £28PP  
DINNER FROM - £30PP

Our chefs have created indulgent festive menus using the very best local & seasonal ingredients, combining cherished Christmas classics with refined modern flavours.

## WINTER AFTERNOON TEA

Celebrate in our elegant Georgian townhouse, where beautifully dressed tables, candlelight and warm hospitality create an atmosphere that's both intimate & unforgettable.



Nº 4

CLIFTON VILLAGE  
RESTAURANT & BAR

## CHRISTMAS SET MENU

### STARTERS

**Citrus-cured Sea Bream**

Blood orange, coriander & toasted almonds (gf, df)

**Roasted Onion Soup**

With goat's cheese croûte & balsamic drizzle (vgo, gfo)

**Figs with Gorgonzola**

Honey & prosciutto (gf)

**Heritage Carrot Tarte Tatin**

With red onion & maple glaze (v)

### MAINS

**Roast Turkey Breast**

With sage & onion stuffing, cranberry pigs in blankets, Brussels sprouts, parsnips, carrots, roast potatoes & turkey jus (gf, df)

**10-hour Braised Featherblade of Beef**

With horseradish cream, Brussels sprouts, parsnips, carrots, roast potatoes & veal jus (gf, dfo)

**Pan-seared Sea Bass with Samphire**

Cavolo nero, crushed new potatoes & Champagne dill sauce (gf, dfo)

**Lentil & Mushroom Wellington**

With Brussels sprouts, parsnips, carrots, roast potatoes & mushroom jus (vg, gfo, df)

### DESSERTS

**Choux Bun**

With dark chocolate & orange crémeux cream, orange gel (v)

**Banoffee Sticky Pudding**

With miso caramel & vanilla cream (v)

**Spiced Poached Plums**

With chai yoghurt & oat crumb (gf, vg)

**Christmas Pudding**

With redcurrant compote & brandy-butter ice cream (gf, vgo)

~ Allergen information is available ~







# DRINKS PRE-ORDER

## WELCOME DRINKS

Glass of Prosecco - £7

Glass of Perrier-Jouët Grand Brut NV Champagne - £12

Glass of Sparkling Elderflower Mocktail - £5

Mulled Wine - £6

Bottle of Peroni Beer - £5

## FOR THE TABLE

1/2 bottle classic white wine - Tekena Sauvignon Blanc, Chile - £14

1/2 bottle classic red wine - Tekena Cabernet Sauvignon, Chile - £14

1/2 bottle premium white wine - Waipara Sauvignon Blanc, New Zealand - £18

1/2 bottle premium red wine - Paz Malbec, Argentina - £18

## PACKAGES

6 bottles of filtered water - 4 still, 2 sparkling - £18

6 bottles of assorted Belvoir soft drinks - £25

Bucket of Beers - 6 bottles of Peroni - £28

2 Drinks Tokens - £13 per person

# DRINKS PACKAGES

## MYRRH - £18 p p

Arrival Peroni, Da Luca Prosecco or Sparkling Elderflower

Half bottle of wine per person  
- Tekena Sauvignon Blanc, Chile  
/ Tekena Cabernet Sauvignon, Chile

## FRANKINCENSE - £24 p p

Arrival Peroni, Da Luca Prosecco, Mulled Wine or Sparkling Elderflower

Half bottle of premium wine per person  
- Waipara Sauvignon Blanc, New Zealand  
/ Paz Malbec, Argentina

Still & sparkling filtered water

## GOLD - £32 p p

Arrival Perrier-Jouët Grand Brut NV Champagne, Peroni or Sparkling Elderflower

Half bottle of super premium wine per person  
- Louis Jadot Macon Villages, Yealands Estate Pinot Noir

Still & sparkling filtered water



# WINTER AFTERNOON TEA

- SAMPLE -

## ASSORTED MINI SANDWICHES

**Ruby & White Pulled Turkey Breast**, mixed leaf salad & sage mayonnaise

**Smoked Scottish Salmon**, creamed cheese

**Soft French Brie**, festive cranberry preserve

## HOMEMADE SAFFRON & RAISIN SCONE

With clotted cream & single variety strawberry preserve

## HOMEMADE SWEET TREATS

Mince pie (df)

Chocolate brownie with dark chocolate Namelaka (gf, vg)

Chocolate truffle (gf, vg)

White chocolate & raspberry truffle (gf)

Lemon polenta cake (gf, vg)

## LOOSE LEAF TEAS & FILTER COFFEE

Allergen and dietary options available on request





# WINE SELECTION

## WHITE

**Mirou, Picpoul de Pinet** Languedoc-Roussillon, France | £38  
*This bright and fresh wine has plenty of citrusy fruit*

**Château Ste. Michelle, Riesling** Washington, USA | £38  
*Aromatics of lemon and lime zest with hints of minerals and fresh peach*

**Paco & Lola's 'Lolo Tree' Albariño** Rias Baixas, Spain | £36  
*Bright and lively with citrus, pear and a touch of tropical fruit*

**Remoissenet Père & Fils Pernand-Vergelesses Blanc** Burgundy, France | £75  
*Rich and expressive with layers of ripe stone fruit, subtle citrus & a touch of warmth from gentle oak*

**Pinot Gris Alsace Tradition Organic, Emile Beyer** Alsace, France | £42  
*An aromatic wine showing smoky notes and yellow fruit such as peach & apricot*

**Fantinel Sauvignon Blanc** Friuli, Italy | £34  
*Crisp and vibrant with zesty citrus, green apple and a hint of freshness*

**Chablis Gloire de Chablis, J. Moreau et Fils** Burgundy, France | £48  
*Bone-dry white Burgundy. Classic Chablis flintiness with no oak ageing*

## ROSÉ

**San Salvatore Vetere Rosato, Organic** Campania, Italy | £44  
*A delicately coloured rosé. Notes of ripe red fruits, soft on the palate with a refreshing finish.*

**Estandon Reflet, Provence** Provence, France | £36  
*Bright, shiny pale pink hue. Silky and smooth on the palate.*

**Whispering Angel** Côtes de Provence, France | £48  
*Notes of apple, pink grapefruit, peach and cream with a long, smooth finish*

**BUY FIVE, GET THE SIXTH  
FREE WHEN YOU PRE-ORDER!**

## RED

**Yealands Estate, Single Vineyard Pinot Noir** Awatere Valley, New Zealand | £40  
*Aromas of black cherry, violets and savoury spice on the nose*

**Château Cissac Haut-Médoc** Bordeaux, France | £46  
*Structured and classic, with blackcurrant, cedar, and hints of spice, framed by firm, polished tannins*

**Enrico Serafino, Barbera d'Asti** Italy | £38  
*Bright and juicy, with cherry and red berry notes, subtle herbal hints, and smooth, approachable tannins*

**Boissy & Delaygue, Clementus Châteauneuf-du-Pape** France | £58  
*Rich and intense flavours of blackcurrant, liquorice and spice*

**Remoissenet Père & Fils, Savigny 1er Cru Aux Guettes** Burgundy, France | £75  
*Medium-bodied, aromatic nose with leathery notes. Vivid acidity, silky tannins with a red fruit finish.*

**Bodegas Arraez Mala Vida** Valencia, Spain | £38  
*Intense depth of colour. Ripe black fruits with rich dark chocolate and vanilla smoky oak aromas with a medium to full-bodied palate.*

**Angus The Bull, Cabernet Sauvignon** Victoria, Australia | £38  
*Ripe black fruits with rich dark chocolate and vanilla smoky oak aromas*

**Tout Anqui Côtes de Blaye, Merlot & Cabernet Sauvignon** Bordeaux France | £32  
*Smooth and balanced, with plum and dark berry notes, gentle spice, and a soft, round finish*

## SPARKLING

**Da Luca Prosecco** Italy | £34  
*Lively and soft, with pear and peach on a generous palate.*



**Grand Brut** France | £85  
*Elegant and refined, with floral, peach and citrus notes and a fresh finish.*

**Yellow Label** £85  
*Initial flavours of white fruits and raisins develop into notes of brioche and vanilla.*

**Veuve Clicquot**

**Cloudy Bay** Pelorus, Marlborough | £60  
*Clean and bright, with vibrant notes of lemon and green apple, lifted by a subtle mineral edge. The finish is long and crisp, leaving a fresh, lingering impression*

**Camel Valley Brut NV** Cornwall, England | £68  
*Elegant English fizz with spring flower aromas, a bubbly palate, & a zesty lemon finish*









The Admiral Room - up to 45 seated



The Galley Room - up to 18 seated



Not interested in a private room?  
We also offer tables in a shared space, just let us know when you enquire.

## BOOK YOUR CHRISTMAS FEAST

Everything you need for an unforgettable festive gathering.

Three-course seasonal menu  
Beautiful boutique surroundings  
Dedicated events team

Vegetarian, vegan & gluten-free  
options available  
Festive crackers included

## LET THE CELEBRATIONS CONTINUE!

Heading out to the triangle? After an evening of exceptional food at No.4, continue the festivities at our sister venue, The Square Club.

Enjoy expertly crafted cocktails, live music and late-night dancing in the heart of Clifton.  
Selected dates feature live DJs and festive entertainment.

## STAY THE NIGHT

Extend your Christmas celebration with an overnight stay at The Rodney or one of our sister hotels in Clifton.

Exclusive room rates are available for Christmas party guests.  
Speak to our team to find out more!





Nº4

CLIFTON VILLAGE  
RESTAURANT & BAR



ENQUIRE  
TODAY



*Select dates only*

*Boutique restaurant in Clifton Village*

4 Rodney Place, Bristol, BS8 4HY | 0117 970 6869