

# the garden GRILL

## festive Sunday lunch

### to start

Truffled Jerusalem artichoke soup  
Campaillou bread

Pastrami cured Scottish salmon  
Florence fennel kimchi, pickled cucumbers, buttermilk & dill dressing

Crispy Somerset brie  
Cranberry relish, apple & chicory salad

Chicken liver & brandy parfait  
Fig & plum chutney, toasted brioche

### main event

Roasted Wooley Park turkey crown  
Cranberry & chestnut stuffing, pigs in blankets, thyme gravy

Pan roasted Cornish cod  
Rarebit glaze, wilted greens

Roast sirloin of Somerset beef  
Yorkshire pudding, red wine jus

Winter mushroom, butternut & grilled leek gratin

All accompanied by roast potatoes with rosemary salt, honey glazed roots, garden sprouts & cider braised red cabbage

### to finish

Christmas mess  
Bramble compote, orange meringue shards, cinnamon cream, gingerbread crumb

Black forest crème brulee  
Kirsch soaked cherries, chocolate soil, crème Chantilly

Mulled pear & frangipane tarte  
Clotted cream ice cream

A tasting of three local cheeses  
Bath soft, Yarlington blue, Driftwood goats  
Accompanied by ale chutney & artisan biscuits

two courses 32

three courses 39