

the garden GRILL

christmas private lunch

to start

Truffled Jerusalem artichoke soup
Campaillou bread

Crispy Somerset brie
Cranberry relish, apple & chicory salad

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

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

main event

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

Slow cooked daube of Somerset beef
Pomme puree, Bourguignon garnish

Pan roasted Cornish cod
Rarebit grace, wilted garden greens

Winter mushroom, butternut squash & grilled leek gratin

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

to finish

Black Forest crème brûlée
Kirsch soaked cherries, chocolate soil, crème Chantilly

Traditional Christmas pudding
Brandy sauce, vanilla ice cream

Christmas mess
Bramble compote, orange meringue shard, cinnamon cream, ginger bread crumb

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

39pp

Teas, coffees & warm mince pies 4.50pp

the garden GRILL

christmas private dinner

on arrival

Selection of breads, hummus & perello olives

to start

Truffled Jerusalem artichoke soup
Campaillou bread

Crispy Somerset brie
Cranberry relish, apple & chicory salad

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

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

palate cleanser

Bucks fizz sorbet

main event

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

Slow cooked daube of Somerset beef
Pomme puree, Bourguignon garnish

Pan roasted Cornish cod
Rarebit grace, wilted garden greens

Winter mushroom, butternut squash & grilled leek gratin

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

to finish

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

Traditional Christmas pudding
Brandy sauce, vanilla ice cream

Christmas mess
Bramble compote, orange meringue shard, cinnamon cream, ginger bread crumb

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

49pp

Teas, coffees & warm mince pies 4.50pp