

the garden GRILL

New Years gala dinner

to begin

Selection of canapes on arrival

starter

Pressed confit duck terrine
Agen prune puree, chicory & apple salad, pistachio praline

fish course

Cornish seabass
Braised fennel, peperonata, basil oil

main event

Roasted loin of Somerset beef
Garden celariac, pureed & pickled, King cabbage "chou farci", Bordelaise sauce

something sweet

Whisky & chocolate mousse
Wiltshire honey poached pear

to finish

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