

the garden GRILL

festive wild carrot menu

on arrival

Selection of local breads
Marinated gordal olives
Garden pickles

to begin

Pastrami cured trout, herb crème fraîche
Garden lentil & parsnip soup shots
Goat cheese fritter, macerated fig
Cricket St, Thomas camembert, grapes, honey

*Brut Reserve
Taittinger
France*

to follow

Roast turkey crown with thyme gravy

Cranberry & chestnut stuffing, pigs in blankets, roast potatoes,
cider braised red cabbage, garden sprouts & honey glazed roots

*Rioja Reserva
Conde Valdemar
Spain*

to finish

A selection of desserts from the pastry kitchen

Yarlington blue cheesecake, red wine poached pears
Christmas pudding & brandy parfait
Clementine posset, black forest garnish
A tasting of local cheese

*Moscato d'Asti
Prunotto
Italy*