the garden GRILL

garden grill festive lunch menu

to start

Seven & Wye smoked salmon
Sauce gribiche, watercress, pickled shallots

Goat cheese fritter
Macerated fig, witlof & apple salad

Local game terrine
Piccalilli of garden vegetables, toasted sourdough

Curried lentil & parsnip soup
Campaillou bread

main event

Turkey paupiette
Carbonara style sprouts, roasted garden roots, thyme jus

Braised collar of Wiltshire pork
Parsnip puree, cavolo nero, quince jus

Pan roasted cod
Mornay gratin, sprouting broccoli, crispy potato

Jerusalem artichoke risotto
Sage, pickled pear

to finish

Christmas pudding & brandy parfait
Brown sugar meringue, golden raisin puree

Yarlington blue cheese cheesecake
Red wine poached pears, port & thyme caramel

Chocolate fondant
Black forest garnish

Clementine posset
Cranberry jelly, ginger nut biscuit crumb

two courses 35
three courses 42

For any allergens or dietaries please scan the QR code