the garden GRILL

Christmas Day Lunch

on arrival

Selection of bread, hummus & Perello olives

to begin

Severn & Wye smoked salmon *(gf, df*)*
Watercress & fennel salad, sauce gribiche

Duck liver parfait *(gf*)*
Sauternes jelly, toasted brioche

Truffled wild mushroom soup *(gf*, ve* df*)*
Campaillou bread

the main event

Roast British turkey crown *(gf*, df*)*
Cranberry & chestnut stuffing, pigs in blankets, bread sauce, thyme gravy

Wild Cornish seabass *gf*, df*)*
Tomato buerre blanc, garden spinach

Individual somerset beef Wellington *(df)*
Shallot & red wine jus

Festive nut-less nut roast *(ve, df)*
Vegan gravy

All accompanied by roast potatoes with rosemary salt, maple glazed roots,
garden sprouts, cider braised red cabbage *(ve*, df*, gf*)*

dessert

Homemade Bishopstrow Christmas pudding *(ve*, df*, gf*)*
Brandy sauce, vanilla ice cream

Chocolate & orange Buche de Noel *(v)*

Classic sherry trifle
Layered soaked sponge, vanilla custard, poached fruit, strawberry jelly & Chantilly cream

Please note: nuts are often used in our kitchens and allergen information can be provided upon request. If you have an allergy or dietary requirements please see a member of the team. Please note there is a discretionary service charge of 12.5%