

the garden GRILL

new years eve gala dinner

to start

Duck liver parfait

Spiced cherries, savoury granola, pickled garden beets, toasted brioche

Chestnut mushroom parfait

Spiced cherries, savoury granola, pickled garden beets

fish course

Seared South West coast scallops

Chicory, apple, fennel, café de Paris butter

Salt baked celeriac

Chicory, apple, fennel, fig dressing

the main event

Roasted loin of Somerset beef

Caramelised cauliflower puree, roasted shallot, crispy kale, madeira jus

Quinoa kofta

Roasted spiced cauliflower, beetroot salsa, tahini dressing

something sweet

Vanilla crème diplomat

Cinnamon puff pastry, apple sorbet, quince caramel

Blackberry compote

Sable crumb, apple sorbet, quince jelly

to finish

Tasting of local cheeses

Ale chutney, artisanal biscuits, grapes

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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%