

the garden GRILL

festive feasting dome

Bread, hummus & Perello olives on arrival

to begin

Godminster cheddar cheese fondue

Mustard glazed chipolatas, toasted focaccia, sun blushed tomatoes, garden crudites

the main event

Roast turkey crown with thyme gravy

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

to finish

Sticky figgy pudding

Marsala caramel, clotted cream ice cream

Three-courses 75 per person

Includes a glass of Taittinger champagne

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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%