the garden GRILL

garden grill private dining

on arrival

Bread, hummus & Perello Gordal olives

to start

Twice baked Godminster cheddar souffle
Garden beetroot chutney

Pastrami cured trout
Pickled red cabbage, herb crème fraiche

Local game terrine
Piccalilli, toasted sourdough

Curried lentil & parsnip soup
Campaillou bread

main event

Roast turkey crown
Cranberry & chestnut stuffing, pigs in blankets, thyme gravy

Individual beef Wellington
Pomme puree, Madeira jus

Nut-less nut roast
Vegetarian gravy

All accompanied by roasted garden roots, braised red cabbage, sauteed sprouts, roast potatoes with rosemary salt

Line caught bass
Crayfish & fennel bisque, wilted greens

to finish

Traditional Christmas pudding
Brandy sauce, vanilla ice cream

Chocolate fondant
Black forest garnish

Clementine posset
Cranberry jelly, ginger nut biscuit crumb

A tasting of local cheeses
Bath soft, Yarlington Blue, Glasonbury Twanger, Driftwood goats
Accompanied by ale chutney & artisan biscuits

private lunch 49
private dinner 55