

# the garden GRILL

## Boxing Day Dinner

### to begin

Souffle Arnold Bennett

Twice baked Godminster cheddar souffle, peat smoked haddock, garden spinach, chives

Whipped Ashlyn goats cheese

Roasted beet, rocket, sherry vinegar dressing

Dorset crayfish & crab cannelloni

Mango salad, avocado

Somerset beef carpaccio

Watercress, shaved parmesan, truffle dressing

### the main event

8oz Sirloin of Somerset beef

Grilled cherry tomatoes, roasted field mushroom, Koffman's chips, peppercorn sauce

Pan-roasted Chalkstream trout

Confit new potatoes, sprouting broccoli, parsley cream

Slow cooked Wiltshire lamb shoulder

Pomme puree, garden cabbage, braised carrot, baby onion jus

Fregola risotto

Winter mushrooms, braised leek

### dessert

Vanilla cheesecake

Ginger wine poached blackberries, roasted white chocolate

Dark chocolate fondant

Jaffa orange sorbet

A tasting of local cheeses

Glastonbury Twanger, Yarlington blue, Driftwood goats, Bath Soft,  
garden chutney, grapes, celery, crackers & wafers

Rum poached figs

Brown sugar meringue, Earl Grey syrup, whipped 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%