the garden GRILL

# christmas eve dinner

Selection of canapes on arrival

## to begin

Curried lentil & parsnip soup *(ve*, df*, gf*)*
Campaillou bread

Pastrami cured Scottish salmon *(gf, df*)*
Garden cabbage sauerkraut, pickled cucumber, crème fraiche dressing

Twice baked Godminster cheddar souffle *(v)*
Garden beetroot chutney

Crispy croquette
Pickled red cabbage, orange & cranberry relish

## the main event

Braised collar of Wiltshire pork *(gf, df*)*
Parsnip puree, quince jus, cavolo nero

Creedy Carver chicken breast *(gf)*
Crispy polenta, tenderstem broccoli, garden leek gratin

Pan roasted halibut *(gf, df*)*
Baby potatoes, tartar style sauce, parsley crumb

Wild mushroom pithivier *(ve*, df*)*
Garden spinach, soubise sauce

## dessert

A tasting of local cheeses *(gf*)*
Yarlington blue, Glastonbury Twanger, Driftwood goats, Bath soft
Ale chutney, biscuits & wafers

Stick figgy pudding *(v)*
Marsala caramel, clotted cream ice cream

Black Forrest crème brulee *(gf*, v)*
Kirsch soaked cherries, chocolate soil, crème Chantilly

Frozen gingerbread parfait *(v, gf*)*
Caramelised pear, sable crumb