

the garden GRILL

christmas eve dinner

Selection of canapes on arrival

to begin

Cauliflower & chestnut soup (*ve**, *df**, *gf**)

Campaillou bread

Pastrami cured Scottish salmon (*gf*, *df**)

Garden cabbage sauerkraut, pickled cucumber, crème fraiche dressing

Twice baked Godminster cheddar soufflé (*v*)

Onion marmalade, focaccia croutons

Chicken liver & brandy parfait (*gf**)

Ale chutney, toasted brioche

the main event

Braised collar of Wiltshire pork (*gf*, *df**)

Parsnip puree, quince jus

Creedy Carver chicken breast (*gf*, *df**)

Crispy polenta, cavolo nero, sun blushed tomatoes & black olive jus

Pan roasted seabass (*gf*, *df**)

Crayfish bisque, wilted garden greens

Salt baked celeriac steak (*ve*, *gf*, *df*)

Garden kale, walnut, sour apple 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

Irish coffee tiramisu (*v*)

Jameson's whiskey soaked savoiardi, espresso mascarpone mousse, vanilla syrup

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Onion marmalade, focaccia croutons

Chicken liver & brandy parfait (gf*)

Ale chutney, toasted brioche

Garden vegetable tempura (ve)

Red cabbage slaw, pickled cucumbers, ponzu dressing

the main event

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Vegan moochi balls (ve)