

the garden GRILL

Christmas Day Lunch

on arrival

Selection of bread, hummus & Perello olives

to begin

Severn & Wye smoked salmon (*gf, df**)

Watercress & fennel salad, quails egg

Yarlington blue cheese salad (*gf, df*, ve**)

Radicchio, chicory & orange, pomegranate molasses dressing

the main event

Roast Woolley Park turkey crown (*gf*, df**)

Cranberry & chestnut stuffing, pigs in blankets, bread sauce, thyme gravy

Lemon sole paupiette (*gf*, df**)

Scallop mousse, garden spinach cream

Roasted loin of Somerset beef (*gf, df*)

Shallot & red wine jus

Festive nut roast (*ve, gf, df*)

Vegan gravy

All accompanied by roast potatoes with rosemary salt, honey glazed roots,
garden sprouts, cider braised red cabbage (*ve*, df*, gf**)

dessert

Homemade Bishopstrow Christmas pudding (*ve*, df*, gf**)

Brandy sauce, vanilla ice cream

Chocolate & orange Buche de Noel

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%

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Vegan gingerbread Christmas trifle (*df, ve*)

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