

the garden GRILL

festive dining dome

Bread, hummus & Perello olives on arrival

to begin

Godminster cheddar cheese fondue

Mustard glazed chipolatas, toasted focaccia, sun blushed tomatoes, garden crudites

the main event

Roast Wooley Park turkey crown with thyme gravy

Cranberry & chestnut stuffing, pigs in blankets, roast potatoes, cider braised red cabbage, garden sprouts & honey glazed roots

to finish

Sticky figgy pudding

Marsala caramel, clotted cream ice cream

Three-courses 75 per person

Includes a botanical cocktail

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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%