

the forest HIDEAWAY

festive dining

starter

Grazing board to share

Severn & Wye smoked salmon, crème fraîche, dill pickles & blini's, truffled Somerset brie with rosemary crostini, chicken liver pate-en-croute with caramelized onion chutney, cured meats & pickles, Perello olives, artisan breads & hummus

main

To share

Roast Woolley Park turkey crown, pigs in blankets and thyme gravy
&

Braised feather blade of Somerset beef, bourguignon garnish

Or, on request

Vegetarian Nut Roast, vegetable gravy

All accompanied by roast potatoes, sweet braised red cabbage, honey-glazed roots, garden sprouts

dessert

Tasting desserts to share

Mini Black Forest crème brûlée

Kirsch-soaked cherries, chocolate soil, crème Chantilly

Christmas pudding tiffin balls

Mini Christmas messes

for after

Selection of local cheeses 7 supplement per person

Soft Bath, Yarlington Blue, Driftwood, Glastonbury Twanger accompanied by ale chutney
& artisan biscuits

Tea & coffee 4.50 supplement per person

Three-courses 45

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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%