

the garden GRILL

Christmas Evening Buffet

Cold meat platter

Wiltshire cured ham, Hartgrove coppa, Purbeck cider & pink peppercorn salami, wild venison pepperoni

Fish Platter

Traditional whole dressed salmon, Severn & Wye smoked salmon, poached Newlyn Bay prawns

Salads

Red cabbage slaw (v), new potato & chive salad (v), Caesar, heirloom tomato & basil salad (v)

Breads (v)

Campaillou, focaccia, ciabatta with hummus & extra virgin oil

Dressings & Dips (v)

Sour cream & chive, pesto, tzatziki with garden vegetable crudites

Cheese Board

Yarlington Blue, Bath Soft, Glastonbury Twanger (v) with ale chutney, biscuits, celery & grapes

Sweets (v)

Traditional sherry trifle, fresh fruit salad

Enjoy with a glass of

Sauternes, Valpolicella, LBV Port