



# Festive Dining Lunch

## Starters

Duck liver & brandy parfait

Caramelised onion chutney, pickles, toasted brioche

Yarlington Blue cheese

Fig & chicory salad, pecan crumble, honey dressing

Roasted butternut squash soup

Ras el hanout granola, curry oil, campaillou bread

Beetroot & Kaleidoscope gin cured salmon

Cucumber, radish & fennel, buttermilk dressing

Quinoa & quail scotch egg

Truffle & mushroom ketchup

## Desserts

Christmas rocky road

Griottine cherries, pistachio ice cream

Homemade Bishopstrow Christmas pudding

Brandy sauce, rum & raisin ice cream

Mulled wine & poached pear trifle

A tasting of 3 local cheeses

Soft Bath, Dorset Blue Vinny, cave aged Wookey Hole, accompanied by ale chutney & artisan biscuits

Orchard apple & gooseberry crumble

Custard or vanilla ice cream

## Mains

Roast Wooley Park turkey crown

Duck fat roasties, braised red cabbage, honey glazed roots, sprouts, cranberry & chestnut stuffing, pigs in blanket, thyme gravy

Slow-cooked feather blade of Herefordshire beef

Pomme purée, cavolo nero, bourguignon garnish

Cornish Hake & tiger prawn thermidor

Buttered baby potatoes, braised leeks

Beetroot, heirloom carrot & goat's cheese strudel

Hazelnut & rocket pesto, garden kale

Pulled Wiltshire pork burger

Toasted pretzel bun, chestnut stuffing, cranberry relish, fries



Two-courses - 30

Three-courses - 35

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%