

the garden GRILL

sample festive set lunch

to begin

Garden celeriac & hazelnut soup, chive oil, toasted campillou (v)

Chicken liver parfait, fig & plum chutney, toasted brioche

Winter mushroom vol-au-vent, somerset brie, tarragon oil (v)

Pastrami cured Scottish salmon, dill cucumber, crème fraîche, mustard frill salad

Chicory & fig salad, Yarlinton blue cheese, pecan crumb, honey dressing (v)

the main event

Roast Woolley park turkey crown, duck fat roasties, sweet braised red cabbage, honey glazed roots, garden sprouts, cranberry & chestnut stuffing, pigs in blankets thyme gravy

Slow cooked daube of somerset beef, pomme puree, butter braised winter cabbage, bourguignon garnish

Grilled fillet of Cornish hake, confit ratte potatoes, garden kale, parsley sauce

Roasted squash, slow cooked heirloom beetroot, Driftwood goats cheese, spiced pumpkin seed granola (v)

Homemade nut roast, roasties, sweet braised red cabbage, honey glazed roots, garden sprouts, cranberry & chestnut stuffing, gravy (v)

dessert

Black forest crème brûlée, kirsch soaked cherries, chocolate soil, chantilly crème

Traditional Christmas pudding, brandy sauce, vanilla ice cream

Christmas mess, blackberry compote, orange meringue shards, cinnamon cream, pecan praline

Apple, pear & bramble crumble, custard & vanilla ice cream

West Country cheese selection, garden chutney, grapes, celery, crackers & wafers

Two-courses 32

Three-courses 39

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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%