

# the garden GRILL

## private dining lunch

### to start

Cauliflower & chestnut soup  
Campaillou bread

Crispy Somerset brie  
Cranberry relish, apple & chicory salad

Pastrami cured Scottish salmon  
Garden cabbage sauerkraut, pickled cucumber, crème fraîche dressing

Chicken liver & brandy pate  
Ale chutney, toasted brioche

### main event

Roast Woolley Park turkey crown  
Cranberry & chestnut stuffing, pigs in blankets, thyme gravy

Slow cooked daube of Somerset beef  
Pomme puree, Bourguignon garnish

Pan roasted seabass  
Crayfish bisque, wilted garden greens

Winter mushroom gratin  
Butternut squash & grilled leek

All accompanied by roast potatoes with rosemary salt, honey glazed roots,  
garden sprouts & cider braised red cabbage

### to finish

Black forest crème brulee  
Kirsch soaked cherries, chocolate soil, crème Chantilly

Traditional Christmas pudding  
Brandy sauce, vanilla ice cream

Irish coffee tiramisu  
Jameson's whiskey soaked savoiardi, espresso mascarpone mousse, vanilla syrup

A tasting of three local cheeses  
Bath Soft, Yarlington Blue & Driftwood goats  
Accompanied by ale chutney & artisan biscuits

tea, coffee & mince pies 5pp supplement

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## private dining dinner

### on arrival

Selection of breads, hummus & Perello olives

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### palate cleanser

Bucks Fizz sorbet

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