



## December Private Dining Menu

James Goldings Oak Smoked Salmon  
Willy's Cider Dressing

Castlemead Farm Chicken Leg Terrine  
Cranberry Chutney

Spiced Cauliflower Soup  
Tinkerbell Chilli & Lime Fritter

Bolder Beetroot Tart  
Candied Walnuts & Bath Blue

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Chargrilled Westend Farm Tomahawk  
Garden Greens, Somerset Cider Brandy & Mustard Sauce

Slow Cooked Ruby Red Ox Cheek  
Cosmic Mash & Garden Horseradish

Pan Fried Cornish Hake (fish subject to markets)  
Cauliflower Couscous & Lemon Dressing

Garden Celeriac Risotto  
Toasted Chestnuts & Parsley Oil

Castlemead Farm Turkey  
All the Trimmings (must be pre ordered)

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Homemade Christmas Pudding  
Brandy Custard

Local Artisan Cheeseboard  
Selection of the best Cheeses with Chutney from the local area, Biscuits & Grapes

Chase Gin Jelly  
Cranberry Sorbet & Cocoa Nib  
Bitter Chocolate Mousse  
Caramelised Orange & Hazelnut