



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

