

THE
GARDEN ROOM

RESTAURANT



Christmas at The Priory

4-Course Festive Dinner menu - £80

4-Course Premium wine pairing curated by our Sommelier £55

An additional charge to our festive menu

To Begin...

Priory Festive Canapes

Festive Starters

Freshly made selection of Artisan Rolls & Focaccia

Refill chargeable

All paired wines are 175ml in size

Maple roasted Jerusalem artichoke & parsnip soup

Truffle Crème Fraiche

Riesling 'Expression' Domaine Agape Vincent Sipp Riquewhr 2018

Beetroot & Wasabi Cured Rainbow Trout

Pickled cucumber & samphire grass, lime crème fraiche sesame tuile

Sancerre Domaine Merlin Cherrier

Pressed terrine of soy & ginger confit duck leg

Pheasant & duck liver parfait, mulled wine pear, pickled wild mushrooms

Fleurie 'Cote De Poncie' Cote De Chalonnaise 1

Carpaccio of melon & roasted fig

Spiced winter fruit compote, bocconcini, mango salsa

Furleigh Blanc de Noir

Arnold Bennett double baked souffle

Smoked haddock, spinach parmesan & Dorset red parmesan tuile

Chablis Domaine Jean Dauvisset

Festive Sorbet

Blood orange & Cointreau

Caramelised ginger

Gusbourne Blanc de Blanc - 75ml

vegetarian (v) vegan (vg) vegan available (vga) gluten free (gf) dairy free (df)

Food Allergies & Intolerance

Before ordering, please speak to our team about your requirements.

A discretionary service charge of 12.5% will be added to your bill. Distributed entirely to the team.

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Festive Mains

All paired wines are 175ml in size

Local free range roast turkey

*Duck fat roast potatoes, cider, apple & cranberry stuffing, bacon wrapped chipolata
Julienas Domaine Pascal Au Franc 2022*

Fillet of beef wellington with wild mushroom & date duxelles

*Duck fat roast potatoes, fine green beans, madeira jus
Chateau Moulin d'Angludet Cru Bourgeois 2021*

Medallion of hake & langoustine

*Saffron creamed potato, caramelised fennel, mangetout, langoustine bisque
Abyss Assyrtiko 2022*

Coffee & black pepper marinated Purbeck venison

*Beetroot & potato gratin, celeriac & truffle puree, wilted spinach, redcurrant & port jus
#280 Barolo 'Paesi Tuoi' Vite Colte*

Cranberry & brie arancini

*Sesame stir fried brussel sprouts & chestnuts, tarragon mustard cream
Rully Rouge 'Chaponniere' Domaine de Belleville 2018*

All the above are served with braised red cabbage & panache of winter vegetables

Festive Desserts

All paired wines are 75ml in size

Priory Christmas Pudding

*Rum butter, Brandy sauce
Taylors Tawny Port*

Caramelised spiced apple & chocolate delice

*Pistachio biscuit, toffee sauce, chocolate sorbet
Taylors Fine Ruby Port*

Drambuie & golden sultana crème brûlée

*Ginger snap
Muscat de Beaumes de Venise 2021*

Iced nougat exotic fruit parfait

*Pomegranate & pineapple, cherry compote, pineapple crisp
Late Harvest Botrytis Riesling 'Alison' Paulett Wines Clare Valley 2021*

Christmas Cheeseboard

*(£5.50 Supplement)
The Macallan - 12 Year Double Cask*

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