

THE
GARDEN ROOM
RESTAURANT



"Autumn/Winter"

Wine with Chris White, Ellis Wines
Dine with Head Chef Stephan Guinebault

Priory Canapes

Duck liver parfait & fig chutney
Smoked salmon, citrus & dill pinwheel
Dorset red & wild mushroom croquette
Crémant de Loire Brut, France

Freshly made selection of Artisan Rolls & Focaccia

Starters

Sesame prawn scotch egg
crunchy vegetables, pickled samphire aioli, gribiche sauce
Custoza Superiore Summa Gorgo Organic, Italy

Mains

Roasted breast of pheasant
*Parsnip & leg hash, braised red cabbage, stir fried Brussel sprouts,
bacon & chestnut, pickled blueberry jus*
Brassknocker Pinot Noir, McArthur Ridge Estate, New Zealand

Cheese

Whipped Blue Vinney & parmesan mille-feuille
mulled wine pear & grapes
Mira la Mar Moscatel, Spain

Dessert

Exotic fruits macaron
*passionfruit curd, pomegranate & clementine marmalade,
gingerbread & pistachio dust*
Wairau River Botrytised Riesling, New Zealand

*If you have any dietary requirements, please ask our team for our allergen specific menu.
A discretionary service charge of 12.5% will be added to your bill. Distributed entirely to the team.*