



SOMERSET LARDER

Wednesday 22nd June (4pm - 8pm)
*Antipasti Board infused with
a taste of Somerset*

Chicken liver Parfait - Glastonbury Scotch Eggs & Rustic tomato Chutney - Serrano Ham, Rocket & Parmesan - Iberico Chorizo - Mozzarella Pearls - Beetroot & Mint Humous - Sourdough Crotons Mediterranean Tomato & Olive Skewers - Chargrilled Artichoke Hearts - Freshly Baked Wookey Hole Cheddar Cheese Straws - Cream Cheese Stuffed Peppers

For Dessert! Brownie Stacks & Pouring Cream

Friday 24th June (4pm - 8pm)
Soul Food BBQ

Slow Cooked Sticky BBQ Ribs - Vegan Mac & Cheese with cauliflower wings - Smoked Chicken Wings - Beer Battered Onion Rings- Pulled Beef Brisket - Honey Slaw - Buttermilk Chicken - BBQ Beans - Seasoned Fries - Corn on the Cob - Halloumi Fries

For Dessert - Toffee Cheese Cake & Pouring Cream

Sunday 26th June (1pm - 4pm)
Traditional Sunday Lunch

Slow Roasted Striploin of Beef - French Trimmed Pork Rib served - Duck Fat & Rosemary Roast Potatoes- Honey Glazed Roasted Root Vegetables- Rustic Cauliflower Wookey Hole Cheddar Cheese - Merlot & Thyme Gravy- Candied Beetroot, Spinach, Goats Cheese & Wild Mushroom Wellington Thyme reduction

For Dessert - Eton Mess Served with Fresh Raspberries & Lemon Curd

Thursday 23rd June (4pm - 8pm)
Persian Infused Platter

Persian Sweet Potato & Chickpea Stew - Slow Braised Shank of Somerset Lamb & Apricot Spiced Tagine - Fragrant Cous Cous, Lentil & Egg Plant - Cumin Infused flat bread - Pomegranate, Mint & cucumber slaw

For Dessert - Stacks of Persian Love Cake & Pouring Cream

Saturday 25th June (4pm - 8pm)
South American Feasting

Grilled Sirloin of Beef Chimichurri - Seasoned Lamb Cutlets - Salsa Roja, Monto Jack & Avocado Pico de Gallo Quesadillas- Fish sticks - Quorn Chilli - Guacamole - Tortillas

For Dessert - Lomon & Lime Meringue Pie & Pouring Cream