



The Garden Eatery

Bloomsburys' Festive Menu 2024

Bloomsburys would be delighted to welcome you to enjoy our Christmas menu from the 30th November - 23rd December 2024.

With festive decorations and our beautiful log burning stove roaring.

We will be open Thursday, Friday and Saturday evenings for group and party bookings. Bookings must be accompanied by a pre order, we will require a £10.00pp booking deposit to secure your date with us.

Please inform us of any allergies or dietaries before your booking.

2 courses £37

3 courses £47



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To Start:

Cured Venison salami with green peppercorns, from moons green charcuterie, in house artisan bread choice

Beetroot Carpaccio with creamy blue cheese wild rocket salad

In house Salmon cured in anno gin, wild damson sauce, sea salt

Line caught Powder mills Trout and mackerel pate sea salt crostini

Woodland mushroom and chestnut soup or classic French onion soup with sea salt crostini

Mains:

Roast local turkey crown, duck fat roast potatoes, medley of roasted root veg, leeks in Cheese sauce, rich stock gravy, in house cranberry sauce, Brussels tops with lardons

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Local Tenderloin pork filled with apricot, sage and chestnut garden herbs stuffing, creamy Biddenden cider sauce, crispy roast spuds from Morghew, Brussels tops with chestnuts & walnut.

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Local Venison slow cooked game pie with creamy Morghew mash, green winter veg and rich stock gravy

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Butternut squash, leek and za'atar pie, wild damson port sauce, purple sprouting broccoli & garden Cavallo Nero, Brussels tops tossed with chestnuts and walnut.

To finish:

70 % Dark chocolate and almond torte, simply vanilla ice-cream

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Festive spice sticky toffee pudding, pouring cream

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Bloomsburys luxury Christmas pudding with somerset cider brandy, simply vanilla ice-cream