

# Imbosc Dinner

at the Middlewick

**“From the belly of the Earth, the spark returns.”**

A celebration of the Goddess Brigid and the sacred landscape of Avalon.

## Course 1: The Awakening

*Light and purifying to clear away the winter chill*

### Smoked Haddock & Leek Chowder

Flaked fish and tender Somerset leeks in a rich, white cream velouté

### Whipped Tofu & Horseradish Crostini (VE)

Silken tofu on toasted rye with fiery horseradish and micro-greens

### Winter Squash & Sage Sun Wheels (GF)

Roasted squash with crispy sage, micro leaves, pumpkin seeds, apple balsamic with a parmesan crisp

## Course 2: The Hearth

*Hearty and grounding, celebrating the richness of the Somerset Levels.*

### Somerset Beef & Stout Forge Stew

Whites of Wick beef slow-simmered in dark West Country stout with shallots and chestnut mushrooms, served with a suet dumpling, winter greens and roast root vegetables

### Lentil & Mushroom Brigid's Cross Tart (VE)

An earthy puy lentil galette with a buckwheat crust and leek-ribbon cross, served winter greens and roast root vegetables

### Cider-Braised Pork Belly with Colcannon (GF)

Crispy local pork over kale mashed potatoes with a mustard seed jus, served with winter greens and roast root vegetables

## Course 3: The Spark of Light

*Sweet and golden, representing the returning sun and Brigid's flame.*

### Saffron & Cardamom Bread Pudding (V)

A golden custard pudding, served with warm, nutmeg-spiced Somerset cream

### Apricot & Ginger Flame Tart (VE)

Vibrant apricot compote on a ginger base with smoked maple cashew cream

### Golden Milk Panna Cotta (GF, V)

Turmeric & honey infused cream topped with pistachios and poached berries