



Best Western

The Gables Hotel



Monday evening – and the new Berkeley Brasserie at The Gables Hotel has that delightful background buzz that tells you that your fellow diners are having a very satisfying meal...

Just a glimpse of the food and we were already planning a return visit.

We were warmly greeted by the Manager, Jason who showed us to our table in the Brasserie. In the contemporary and comfortable dining area we settled and spent a while pondering the menu, resisting the temptation to make a quick decision to hasten the arrival of our food!

Not such an easy task when faced with the choice of starters like



'Creamy woodland mushrooms on toasted rosemary and sea salt focaccia' or how about some

'Fresh mussels steamed in a white wine, garlic and parsley broth.'

After much deliberation (and aided by a glass of the very mellow red house wine), we plumped for *'Buffalo mozzarella and beef tomato salad with fresh basil, olive oil and a balsamic glaze'* and *'Gloucester gammon*

hock terrine served with Chef's own piccalilli'. Portions were generous and the taste was simply delightful.

Before our main course arrived our attentive waiter surprised us with a treat of lemon sorbet, sourced from the local Marshfield Farm Ice Cream. As with the majority of the items on the menu, the use of local products and local suppliers is most important for the chef and his team at the Berkeley Brasserie.



The *'Breast of Naisea chicken stuffed with roasted peppers, mozzarella and basil served with fondant potatoes, vegetables and a honey and mustard dressing'* pictured above, was a feast for both the eyes and palette.

Across the table the vegetarian option of *'Grilled field mushrooms stuffed with goats' cheese and red onions with chips and balsamic tomatoes'* fuelled the unresolved debate about who had chosen the most delectable main course.



And for desserts...the *'Chef's red berry Knickerbocker Glory'* and *'Pecan pie with vanilla pod ice cream'* topped off a most pleasant evening. With such a wonderfully convivial atmosphere, attentive staff and fantastic food, we spent the journey home musing about returning on the weekend...

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