the Quantock restaurant

JANUARY GUEST CHEF

OLIVIA BAGGLEY

Head Chef

Fleur de Lys

We are delighted to welcome Olivia as our Guest Chef this evening, her second visit to support students studying with us. As an alumni of Bridgwater and Taunton College; Olivia understands the importance of raising the aspirations of those wishing to start a career within the hospitality industry. She is thankful that she has had such role models who have supported her own career. This includes our local food hero Richard Guest who mentored her within The Castle Hotel and encouraged her leap to London.

Working with Richard introduced her to the late OBE recipient Gary Rhodes where Olivia tasted the success and discipline of Michelin Star kitchens.

Olivia has always been focused on becoming the best that she could be, constantly striving to raise her aspirations supported by outstanding chefs to reach her potential. She has always set herself very high standards and worked extremely hard to achieve her goals.

Olivia has received many accolades throughout her career and was named by The Craft Guild of Chefs as 'one to watch'. She was named as an exceptional young chef by the Guild whilst she was working in the prestigious Wiltons, London.

Her career has now taken her outside of London and she is at the helm of a quintessentially country pub with an outstanding reputation for food and drink, Fleur de Lys. Olivia joins us this evening and will undoubtedly inspire others to follow in her path within the world of hospitality.

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£30/head MENU

Starter
Partridge, pear & parsnip tart tatin

Intermediate
Scallop, cauliflower & pomegranate

Main
Venison, Jerusalem artichoke, salsify & juniper jus

Dessert
Passion fruit tart, coconut sorbet & ginger crumb

Wine Flight £14/head

Starter Pairing (125ml)
La Rosace Vieilles Vignes
Languedoc, France

A perfect blend of Vermentino and Grenache varietals this complex white from the South of France offers a crisp and fresh taste.

Main Pairing (125ml)
Domaine de Boissan Côtes Du Rhône Villages
Sablet, France

A classic from the Rhône Valley, smooth well flavoured fruity wine created on a small estate with views of the Mont Ventoux.

Dessert Pairing (125ml)
Villa Wolf The Walt Riesling
Pfalz, Germany

A moreish medium Reisling from the Pfalz region of Germany delivers a sharpness of gooseberry with the sweetness of honey.

Petit Fours
Chocolate orange macarons

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£30/head MENU

Starter
Somerset brie, pear & parsnip tart tatin

Intermediate
King oyster mushroom, cauliflower & pomegranate

Main
Wild mushroom, Jerusalem artichoke & truffle cream

Dessert
Passion fruit tart, coconut sorbet & ginger crumb

Wine Flight £14/head

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