

BOXING DAY DOME

CHAMPAGNE & CANAPÉS ON ARRIVAL

Iford Manor sourdough & pumpkin seed stout bread

Split balsamic, rosemary oil (v, v+, gf+)

TO START

Sweet potato falafel

No-dig garden pickles, cumin hummus (gf, ve)

Montgomery cheese & ham croquette

Cranberry relish

Salt cod

Sun blushed tomato, chimichurri, lemon & aioli

Smoked duck breast

Orange syrup, mulled wine, fig (gf)

THE MAIN EVENT

Wild chestnut & oyster mushroom gnocchi

Spinach, cavolo nero, parmesan cream (v, v+)

Pot-roast Creedy Carver chicken

Rosemary potato, beans & chorizo (gf)

Herb crusted Cornish black seabream

Caponata vegetables, salsa verde (gf+)

Braised Stokes Marsh Farm beef blade

Bacon jam, sea salt potatoes, honey roasted beets (gf)

DESSERT

Red wine poached pear tartlet

Nutmeg ice cream (v+)

Dark chocolate & toffee croissant bread pudding

Spiced rum, toffee ice cream (v)

Iced lime parfait

Citrus marshmallow, mango sorbet (gf, v)

Selection of cheeses, wheat wafers, quince & grapes

Driftwood goats cheese, Montgomery Cheddar, Vale of Camelot blue, Bath soft (gf+, v)

Three-courses 85

Including a glass of Champagne Taittinger on arrival & half a bottle of wine per person