

Dining Dome Christmas Day Menu

Montgomery Ogleshield cheese fondue Chipolatas, bacon & prune rolls, sun blushed tomato, olives, gherkins, pesto, crudités Herb & tomato stuffed loaf

Somerset Bites

White Lake goat's cheese, red onion jam Creedy Carver duck terrine, pear purée, mulled wine plums, spiced orange gingerbread Loch Duart salmon gravlax, gherkins, capers & lemon White Lake goat's cheese fritters, red onion jam & pickled beetroots (v) Celeriac & thyme soup, apple, thyme (v)

Roast free range turkey

Apricot & sage stuffing, rosemary roast potatoes, creamed Brussel sprouts, honey-glazed parsnips & carrots, cranberry relish

Baked butternut squash, quince & red onion bake (v) Rosemary roast potatoes, creamed Brussel sprouts, chestnuts, honey-glazed parsnips & carrots

Christmas pudding, flamed Somerset cider brandy, brandy cream sauce

Hot chocolate & kirsch cherry bake, poached fruits, iced white chocolate

Coffee, mince pies

Four courses - 150 Including a glass of Taittinger Champagne on arrival

If you have an allergy or dietary requirements please see a member of the team Please note there is a discretionary service charge of 12.5%



HOMEWOOD

Dining Dome New Year's Eve Menu

Crispy White Lake goat's cheese, Salt cod brandade Quail's scotch egg

Baked scallops Rockefeller, grilled lobster, caviar

or

Romenesco, crispy smoked tofu, pakora, curry velouté (v)

White bean & chestnut cappuccino (v) truffle, chanterelle, chestnut brittle

Stokes Marsh Farm fillet beef wellington Langoustine garlic creamed potato, salsify, rainbow carrot, port jus

Butternut squash ravioli, sage, pine nut, Old Winchester

Warm chocolate pudding, chocolate ganache, white chocolate sauce

Somerset cheese, quince, Bath Oliver biscuits, chutney

Five courses - 175 Including a glass of Taittinger Prélude 'Grands Crus' cuvée on arrival

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