

# NEW YEAR'S DAY DOME

## CHAMPAGNE & CANAPÉS ON ARRIVAL

### **Iford Manor sourdough & pumpkin seed stout bread**

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

### **Homewood bites**

## TO START

### **Confit chicken & ham hock terrine**

Apricot & raisin jam, spiced flatbread (gf+)

### **Butterflied mackerel**

Tapenade, beetroot, pickled shallot

### **No-Dig pumpkin & mushroom arancini**

Saffron aioli (v)

### **Roasted tomato & sweet red pepper soup**

Goats cheese, truffle & olive fritter (v, v+, gf+)

## THE MAIN EVENT

### **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)

### **Linguine puttanesca**

Capers, chilli, olives, goats cheese (v, v+)

## DESSERT

### **Red wine poached pear tartlet**

Honeycomb 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 125**

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