

THE COWSHED

BY HOMEWOOD

A glass of Champagne Taittinger on arrival

TO START

Iford Manor sourdough & focaccia, oils & humous
Homewood No-Dig garden tomato, burrata
Chorizo parrilla
Maple-glazed ChalkStream trout

THE MAIN EVENT

COOKED OVER THE FIRE ON THE SOMERSET GRILL

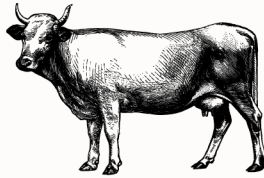
Lemon & thyme chicken, rosemary salt
Leg of Cypriot lamb, feta, olives, beans, oregano, redcurrant jelly
Beef blade, thyme & rosemary crust, bacon jam, thyme jus
Branzino courgette, olives, caponata vegetables, roasted red pepper tapenade sauce
Grilled sea bass branzino, olive, lemon, olive oil

Served with shared bowls of Olio No-Dig vegetables & potatoes,
panzanella & salsa verde

TO FINISH

Raspberry Eton mess, honeycomb, passion fruit & mango sauce
English trifle, custard & cream, raspberry sponge
Somerset cheeseboard

Three-courses £65pp



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SCONES

White chocolate and raspberry

Plain

Served with strawberry jam and Dorset clotted cream

THE MAIN EVENT

Strawberry & basil trifle slice

Carrot & cinnamon cake, cream cheese frosting

Mango cheesecake, passion fruit glaze

SAVOURY

Smoked salmon & cucumber sandwich

Roast ham & mustard sandwich

Warm thyme & apricot sausage roll

Champagne Afternoon Tea £45pp