

CHRISTMAS EVE DOME

CHAMPAGNE & CANAPÉS ON ARRIVAL

Iford Manor sourdough & pumpkin seed stout bread

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

Homewood bites

TO START

Grilled halloumi

Coriander, lime, pomegranate (v, gf+)

Seared Loch Duart salmon

Lentils, yoghurt, basil, caviar (gf+)

Serrano ham

Truffle honey, pumpkin arancini (gf+)

Roasted tomato & sweet red pepper soup

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

THE MAIN EVENT

Line-caught Newlyn cod

Pesto mash, samphire, shallot & caper dressing (gf)

Norton St Philip short horn lamb shank

Champ mash, Bath beer onions, rosemary jus (gf)

No-Dig pumpkin, mushroom & spinach Wellington

Fried tenderstem broccoli, onion gravy (v, v+)

Stokes Marsh Farm beef fillet

Garlic & rosemary potato, spinach, wild mushrooms, truffle jus (gf)

DESSERT

White chocolate panna cotta

Raspberry sorbet, honeycomb crunch (gf)

Sticky toffee pudding

Caramel sauce, vanilla ice cream (gf+, v)

Tropical Eton mess

Mango sorbet, coconut cream (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