

# NEW YEAR'S EVE DOME

## CHAMPAGNE & CANAPÉS ON ARRIVAL

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

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

### **Homewood bites**

## TO START

### **Crayfish & langoustine cocktail**

Bloody Marie Rose, gem lettuce, sourdough (gf+)

### **Smoked duck breast**

Orange syrup, mulled wine, fig (gf)

### **Twice-baked Wyfe of Bath cheese soufflé**

Spiced pear purée, spinach & rocket, pickled radish

### **Heritage beetroot & agave roasted figs**

Spiced seeds, vegan feta (gf, v+)

## FISH COURSE

### **Roasted Loch Duart salmon**

Mussel, clam & caviar chowder (gf+)

## THE MAIN EVENT

### **Roasted halibut**

Pesto mash, sea vegetables, shellfish & peppercorn sauce (gf)

### **Norton St Philip short horn lamb shank**

Red wine onions, slow-cooked potato, feta (gf)

### **Stokes Marsh Farm beef fillet**

Raclette potato, glazed raddicio, oyster mushrooms, truffle & garlic jus (gf)

### **Mushroom, spinach & goat's cheese Wellington**

Glazed raddicio, oyster mushrooms, truffle & garlic jus (v, v+)

## DESSERT

### **Dark chocolate pave**

Cherry glaze, griottine cherries, honeycomb ice cream (v+)

### **Baked rice pudding**

Clementine marmalade, clotted cream

### **Cranberry & raspberry pavlova**

Raspberry cream, honeycomb pieces

## CHEESE TOWER

### **Selection of cheeses, wheat wafers, quince & grapes**

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

**Six courses 170**