

NEW YEAR'S EVE

CHAMPAGNE & CANAPÉS ON ARRIVAL

Iford Manor sourdough & pumpkin seed stout bread

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

Homewood bites

TO START

Sweet potato falafel

No-dig garden pickles, cumin hummus (gf, ve)

Cheese & ham croquette

Cranberry relish

Salt cod

Sun blushed tomato, chimichurri, lemon & aioli

Smoked duck breast

Orange syrup, mulled wine, fig (gf)

FISH COURSE

Cured & ChalkStream trout

Pickled beets, goats cheese & horseradish (gf+)

THE MAIN EVENT

Roasted Loch Duart salmon

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

Norton St Philip short horn lamb shank

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

Wild chestnut & oyster mushroom gnocchi

Spinach, cavolo nero, parmesan cream (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)

CHEESE COURSE

Five Somerset cheeses

Quince, wheat wafers, grapes, truffle honey

Five-courses 125