

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