



# CHRISTMAS DAY DINING DOME

**155 per person**

Including a glass of Champagne on arrival,  
half a bottle of wine & coffee

v denotes vegetarian dishes, ve denotes vegan dishes  
v+ denotes a dish that can be made vegan friendly  
If you have an allergy or dietary requirements  
please inform our team before selecting your choices

Please note there is a discretionary service charge of 12.5%

## TO START

---

### Selection of canapés

#### Wyfe of Bath twice baked soufflé

Quince, pickled carrot, burnt leek, truffle (v)

## IN BETWEEN

---

#### Lyme Bay scallop & crayfish ravioli

Bronze fennel, garden herbs, salt baked lemon

#### Chanterelle mushroom & black truffle ravioli

Garden herbs, salt baked lemon (v)

## THE MAIN EVENT

---

#### Roast free range Castlemead turkey

Lemon & garlic, fennel & tarragon stuffing, pigs in blanket, roast sea salt potatoes, crispy pancetta sprouts, honey-glazed parsnips & carrots, spiced cranberry relish

#### White Lake goat's cheese, pumpkin & spinach, spanakopita

Honey roast carrots & parsnips (v)

## DESSERT

---

#### Christmas pudding

Brandy sauce, kirsch cherries (v)

#### Coconut profiterole

Hot chocolate sauce, salted caramel honeycomb, gold leaf, popping candy

## CHEESE

---

#### 5 Somerset cheeses

Quince, Bath Oliver biscuits, pickled walnut, truffle honey

# NEW YEAR'S EVE DINING DOME

**175 per person**

Including a glass of Champagne on arrival,  
half a bottle of wine & coffee

v denotes vegetarian dishes, ve denotes vegan dishes  
v+ denotes a dish that can be made vegan friendly  
If you have an allergy or dietary requirements  
please inform our team before selecting your choices

Please note there is a discretionary service charge of 12.5%

## Selection of canapés

---

### Baked scallops Rockefeller

Grilled lobster, caviar

### Vale of Camelot blue cheese croquette

Pickled mushroom, garden beets, red onion jam (v)

---

### White bean & chestnut cappuccino

Truffle, chanterelle, chestnut (v)

---

### Stokes Marsh Farm fillet steak wellington

Langoustine, garlic creamed potato, salsify, rainbow  
carrot, port wine jus

### Ravioli of butternut squash

Sage, pine nut, Old Winchester cheese

---

### Warm chocolate pudding

Chocolate ganache, white chocolate sauce

---

### Somerset cheeses

Quince, Bath Oliver biscuits, pickled walnut,  
truffle honey