



# Dining Dome Festive Feasting Menu

Montgomery Oglesfield cheese fondue

Chipolatas, bacon & prune rolls, sun blushed tomato, olives, gherkins, pesto, crudités

Herb & tomato stuffed loaf

or

Somerset Bites

Salt cold brandade, saffron aioli, house pickles,

Woodland mushroom & mozzarella arancini, almond (v)

Montgomery Cheddar rarebit, chard leaf, prune, pickled walnut

White Lake goat's cheese, red onion jam

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Free range crown of turkey & stuffed leg  
Italian stuffed sausage meat, fennel, tarragon & sea salt  
Sourdough bread sauce, redcurrant compote

or

Baked nut roast (v)  
Tomato & basil sauce

Rosemary roast potatoes, creamed Brussel sprouts & crispy chestnuts,  
honey roast parsnips & carrots

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Christmas pudding  
flamed Somerset cider brandy, brandy cream sauce

or

Apple, rhubarb & vanilla "Baked Alaska"  
flamed Somerset cider brandy

Lunch - 50

Dinner - 75

Including a glass of Taittinger Champagne on arrival & half a bottle of wine during your meal

If you have an allergy or dietary requirements please see a member of the team  
Please note there is a discretionary service charge of 12.5%