

NEW YEAR'S DAY

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 pickles, cumin, hummus (gf, ve)

Montgomery cheese & ham croquette

Cranberry relish

Crispy salt cod

Sun-blushed tomato, chimichurri, lemon & aioli

Spiced No-Dig pumpkin & parsnip soup

Pickled apple, whipped beetroot butter (v+, gf+)

THE MAIN EVENT

Creedy carver chicken breast

Rosemary potato, beans & chorizo (gf)

Barbecue rub West End farm pork loin

Creamed greens, maple roasted butternut, sage jus (gf)

Herb-crusted Cornish black seabream

Caponata vegetables, salsa verde (gf+)

Wild chestnut & oyster mushroom gnocchi

Spinach, crispy cavolo nero, parmesan cream (v, v+)

DESSERT

Treacle tart

Clotted cream, salted caramel sauce (v)

White chocolate panna cotta

Raspberry sorbet, honeycomb crunch (gf)

Mulled wine poached pear

Vanilla mascarpone mousse (v+, gf)

Selection of cheeses, wheat wafers, quince & grapes

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

Four courses 95