

CHRISTMAS EVE DINING DOME

CHAMPAGNE & CANAPÉS ON ARRIVAL

Iford Manor sourdough & pumpkin seed stout bread

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

Homewood bites

TO START

Crayfish & langoustine cocktail

Bloody marie rose, gem lettuce, sourdough (gf+)

Smoked duck breast

Orange syrup, mulled wine, fig (gf)

Twice-baked Wyfe of Bath cheese soufflé

Spiced pear puree, spinach & rocket, pickled radish

Red pepper & mushroom arancini

Saffron aioli, pickled shallots

THE MAIN EVENT

Atlantic halibut

Pesto mash, sea vegetables, shellfish & peppercorn sauce (gf)

Norton St Philip short horn lamb shank

Red wine onions, slow-cooked potato, feta (gf)

Stokes Marsh Farm beef fillet

Raclette potato, glazed raddicio, oyster mushrooms, truffle & garlic jus (gf)

Cumin-roast cauliflower steak

Honey seeds, creamed spinach, diablo sauce (v, v+)

DESSERT

Treacle tart

Clotted cream, salted caramel sauce (v)

Eggnog panna cotta

Gingerbread crumble, griottine cherries

Sticky toffee pudding

Butterscotch sauce, rum & raisin ice cream (gf+)

Selection of cheeses, wheat wafers, quince & grapes

Godminster cheddar, Katherine goats, Baron Bigot, Vale of Camelot blue (v, gf+)

Four courses 95