

CHRISTMAS DAY DINING DOME

CHAMPAGNE & CANAPÉS ON ARRIVAL

Iford Manor sourdough & pumpkin seed stout bread

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

Homewood bites

TO START

Montgomery Oglesfield fondue

Chipolatas, bacon & prune rolls, sun-blushed tomato, olives, gherkins, crudités, herb & tomato stuffed loaf (v+, gf+)

Vegan cheese fondue

Prunes, peppers, sun-blushed tomato, olives, gherkins, crudités, herb & tomato stuffed loaf (ve)

THE MAIN EVENT

Roast free-range turkey

Cranberry stuffing, pigs in blanket, roast sea salt potatoes, creamed pancetta sprouts, honey-glazed parsnips & carrots, spiced cranberry relish (gf+)

Wild mushroom, spinach & Somerset goats cheese Wellington

Roast sea salt potatoes, creamed sprouts, honey-glazed parsnips & carrots, spiced cranberry relish (v+, gf+)

Stokes Marsh Farm sirloin of Beef

Smoked pork & maple jam, pigs in blanket, roast sea salt potatoes, crispy & creamed pancetta sprouts, honey-glazed parsnips & carrots, thyme jus (gf+)

DESSERT

Dark chocolate pave

Cherry glaze, griottine cherries, honeycomb ice cream (v+, gf+)

Lilly's Christmas pudding

Irish cream, honeycomb (v+, gf+)

CHEESE COURSE

Selection of cheeses, wheat wafers, quince & grapes

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

Coffee & mince pies

Four courses 165