

FESTIVE DINING DOME

TO START

Montgomery Ogleshiel 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+)

Braised Chew Valley Farm beef blade

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

DESSERT

Lilly's Christmas pudding

Irish cream, glazed clementines (v+, gf+)

Dark chocolate pave

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

Three-courses 85

Including a glass of Champagne Taittinger on arrival