

NEW YEAR'S EVE

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

Heritage beetroot & agave roasted figs

Spiced seeds, vegan feta (gf, v+)

FISH COURSE

Roasted Loch Duart salmon

Mussel, clam & caviar chowder (gf)

THE MAIN EVENT

Roasted 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)

Mushroom, spinach & goat's cheese Wellington

Glazed raddicio, oyster mushrooms, truffle & garlic jus (v, v+)

DESSERT

Dark chocolate pave

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

Baked rice pudding

Sugar glaze, clementine marmalade, clotted cream

Cranberry & raspberry pavlova

Raspberry cream, honeycomb pieces

CHEESE TOWER

Selection of cheeses, wheat wafers, quince & grapes

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

Six courses 170