



New Year's Eve Dining Dome

Canapés & Champagne on arrival

Roulade of confit Gressingham duck leg
Pickled shimeji mushrooms, tarragon emulsion,
truffle dressing

Steamed Dorset sea bass
Garden spinach, lobster butter

Fillet of Stokes Marsh Farm beef rossini
Smoked potato puree, King brown mushroom,
Madeira jus

Lime sorbet
Gin compressed cucumber, coriander shoots

Cranachan parfait
Honey & oat granola, whisky macerated raspberries

Local cheeses
Soft Bath, Dorset blue vinney, cave-aged Wookey Hole
with ale chutney & artisan biscuits

Six-courses - 195

Includes a glass of Champagne Taittinger, half a bottle of wine per person and a midnight toast.
Join us for an evening of New Year celebrations after your Dining Dome experience

Please note: nuts are often used in our kitchens and allergen information can be provided upon request.
If you have an allergy or dietary requirements please see a member of the team.