



FESTIVE DINING DOME

menu

TO START

Montgomery Ogleshield fondue

Chipolatas, bacon & prune rolls, sun blushed tomato, olives, gherkins, pesto, crudités, herb & tomato stuffed loaf

THE MAIN EVENT

Roast free-range bronze turkey

Lemon & garlic stuffing, pigs in blanket, roast sea salt potatoes, crispy pancetta sprouts, honey-glazed parsnips & carrots, spiced cranberry relish

or

Butternut squash, goat's cheese, spinach & red onion tart

Spiced red cabbage, cavolo nero, honey-glazed parsnips & carrots (v)

DESSERT

Christmas pudding

Brandy sauce, kirsch cherries (v+)

or

Caramel & chocolate cremeux

Almond, cocoa sponge, blackberries

65 lunchtime (Monday - Friday)

85 lunchtime (Saturday & Sunday)

85 dinner

Including a glass of Champagne on arrival
& half a bottle of wine per person

v denotes vegetarian dishes, ve denotes vegan dishes

v+ denotes a dish that can be made vegan friendly

If you have an allergy or dietary requirements

please inform our team before selecting your choices

Please note there is a discretionary service charge of 12.5%