



Festive Dining Dome Dinner

starters

Montgomery Ogleshield fondue,
chipolatas, bacon & prune rolls, sun-blushed tomato,
olives, gherkins, pesto, crudités,
herb & tomato stuffed loaf

or

Vegan cheese fondue,
prunes, peppers, sun-blushed tomato, gherkins,
crudités, herb & tomato stuffed loaf (ve)

mains

KellyBronze free-range turkey,
cranberry stuffing, pigs in blankets, roast sea salt
potatoes, creamed pancetta sprouts,
honey-glazed parsnips & carrots,
spiced cranberry relish

or

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

puddings

Christmas pudding, brandy anglaise,
glazed clementine (v+)

or

Dark chocolate bombe, kirsch-soaked cherries, cherry
ice cream (v+)

Three-courses 85

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