



# DECEMBER DINING DOMES

**Three courses 75**  
**55 lunchtime Sunday-Friday**

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%

## TO START

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### **Montgomery Oglesfield Fondue**

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

## MAINS

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### **Roast free range Castlemead turkey**

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

### **White Lake goat's cheese, pumpkin & spinach, spanakopita,**

Honey roast carrots & parsnips (v)

## DESSERT

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### **Christmas pudding**

Brandy sauce, kirsch cherries (v)

### **Coconut profiterole**

Hot chocolate sauce, salted caramel honeycomb