

Adults £170.00  
Children £69.00

DOME  
DINING

Christmas

Christmas Day  
Dome Dining



20  
24



# Christmas

## Christmas Day Menu

### Amuse Bouche

#### Starters

Duck liver parfait, torched clementine, fig ketchup, duck fat brioche

Pan seared scallops, celeriac purée & diced salt baked,  
apple, roasted hazelnuts, sea purslane  
GF\*

Wild mushroom & truffle velouté, sour cream, rosemary oil,  
cheddar & chive bread roll  
V VE\* GF\*

#### Mains

Duo of Staffordshire turkey, roast turkey & honey roast ham, pork & cranberry stuffing,  
smoked pancetta chipolata, goose fat roast potatoes, roast turkey gravy  
GF\*

Herb crusted Dunwood Farm roast sirloin of beef, Yorkshire pudding,  
caramelised shallot, goose fat roast potatoes, roasted bone marrow & red wine gravy  
GF\*

Roasted butternut squash & shallot tarte tatin, balsamic glaze, thyme,  
toasted hazelnuts, garlic & thyme roast potatoes  
GF\* VE

*All served with carrots, cranberry & orange glazed parsnips,  
smoked bacon & chestnut sprouts, braised red cabbage*

#### Desserts

Chocolate orange choux bun, chocolate crème patisserie,  
candied orange peel, chocolate soil, orange gel  
V

Sticky fig pudding, spiced fruits, brandy sauce  
GF V

Selection of British cheeses, grapes, celery, chutney, artisan crackers  
GF\* V

#### Petit Fours

