

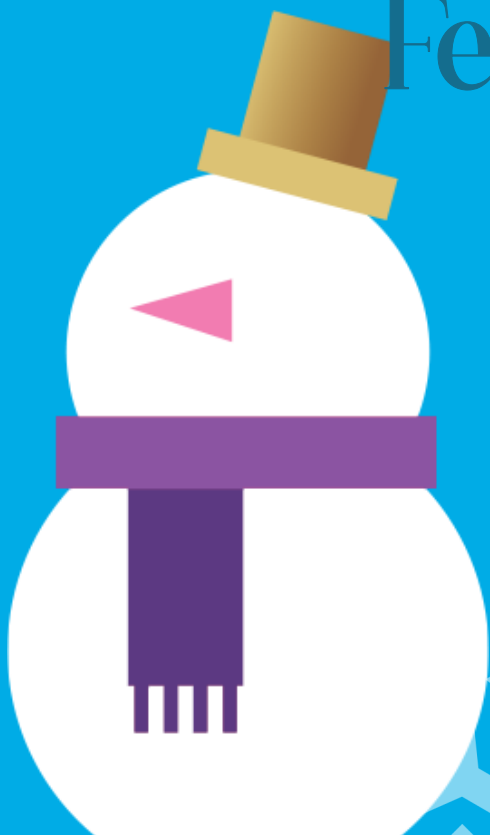
2 courses £32.00  
3 courses £40.00

DOME  
DINING

*Christmas*

Dome Dining  
Festive Menu

20  
24



# Christmas

## Festive Menu

### Starters

Honey roast parsnip & pear velouté  
VE GF\*

Wensleydale & cranberry tart, port & fig chutney, red amaranth  
V

Maple glazed pork belly, cauliflower purée, baked apple, crispy pork skin  
GF\*

Beetroot & dill salmon gravadlax,  
clementine & golden beetroot salad, dill sour cream  
GF\*

### Mains

Staffordshire turkey crown, pork & cranberry stuffing,  
garlic & thyme roast potatoes, bacon wrapped chipolata, cranberry sauce  
GF\*

Titanic plum porter braised blade of beef, braised red cabbage,  
horseradish creamed potatoes

Pan-roasted sea trout, lemon & tarragon rosti, wilted chard, sage beurre noisette  
GF\*

Wild mushroom & leek pithivier, mushroom & thyme purée,  
pickled shimeji, soubise sauce & lovage jus  
VE GF\*

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

### Desserts

Apple & blackberry oat crumble, almond milk custard  
VE

Spiced chocolate orange crèmeux, hazelnut praline,  
poached orange, chocolate soil  
V GF\*

Sticky fig pudding, spiced festive fruits, brandy sauce  
V GF\*

Passion fruit & mango cheesecake