



## Champagne Dome Dining menu

Chef's bread

### Starters

**Chicken, smoked bacon,  
& garlic roulade**

crispy chicken skin, cauliflower purée,  
cauliflower florets

GF\*

**Welsh rarebit**

toasted sourdough, cheddar, ale & Dijon  
mustard gratin, dressed rocket

**Katsu crumbed tofu**

tonkatsu curry sauce, finely  
shredded cabbage

VE

**Smoked salmon tartare**

lemon, potato terrine,  
dill emulsion, pickled shallots

GF\*

### Mains

**Pan-fried duck breast**

duck fat fondant potato, pickled plum,  
plum purée, sautéed greens,  
port & soy sauce

GF\*

**Pan-fried monkfish**

Goan style curry sauce, cauliflower pakora,  
crushed new potatoes, spinach, coriander

GF\*

**Caramelised red onion**

whipped goat's cheese, roasted butternut  
squash, parmentier potatoes, toasted  
almonds, balsamic glaze

V GF\*

**Venison haunch**

confit carrot, carrot purée, horseradish rosti,  
braised red cabbage, red wine sauce

GF\*

### Desserts

**Apple clafoutis**

vanilla custard, apple compôte

V

**Chocolate fondant**

(cooked to order)

honeycomb, honeycomb ice-cream

V GF\*

**Vanilla custard panna cotta**

blackberry compôte, toasted almonds

GF\*

**Cappuccino parfait**

milk foam crisp, coffee caramel,  
chocolate sorbet

V GF\*

Coffee or tea

### Allergens

Please advise us about any allergens or special dietary requirements

V VEGETARIAN VE VEGAN VE\* VEGAN ALTERNATIVE AVAILABLE  
GF GLUTEN FREE GF\* ADAPTABLE TO GLUTEN FREE

All our food is prepared in an environment where nuts, peanuts, gluten, sesame, milk, egg, soya,  
celery, mustard, lupin, fish, molluscs, crustaceans & sulphite containing ingredients are used

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