



# Champagne Dome Dining Menu

## Starters

**BEEF & POTATO  
CROQUETTES**  
cucumber, wakame & sesame  
salad, soy dressing,  
tonkatsu sauce

**MOZZARELLA &  
PARMA HAM**  
toasted herb focaccia,  
rocket & balsamic  
**GF\***

**SMOKED SALMON, PRAWN  
& DILL CRÈME FRAÎCHE  
FILO CIGAR**  
pickled fennel & cucumber  
salad, shallots, dill oil

**SWEETCORN FRITTERS**  
tomato & chilli jam,  
coriander, pickled red onion  
**VE\* GF\***

## Mains

**HERB CRUSTED  
LAMB RUMP**  
lamb & potato croquette,  
confit carrot, pea & mint  
purée, broad beans, minted  
lamb gravy

**PAN-FRIED DUCK BREAST**  
bubble & squeak rosti, toasted  
almonds, tenderstem,  
cherries, duck & cherry sauce  
**GF\***

**SESAME PORK TENDERLOIN**  
sautéed carrot & spring  
onion, soy & garlic fondant,  
miso glazed pak choi,  
hoisin gravy  
**GF\***

**VEGAN THAI GREEN CURRY**  
aubergine, bell pepper, green  
beans, baby corn, jasmine rice

WITH: MARINATED  
KING PRAWN  
**GF\***

WITH: MARINATED TOFU  
**VE\* GF\***

WITH: MARINATED CHICKEN  
**GF\***

## Desserts

**MANGO MERINGUE  
TART**  
basil & yoghurt sorbet,  
mango salsa  
**V**

**CHOCOLATE & PEANUT  
PARIS-BREST**  
banana jam, peanut butter  
crème pâtissière, peanut  
caramel, milk chocolate  
ganache  
**V**

**VEGAN COCONUT  
PANNA COTTA**  
marinated pineapple & chilli,  
coconut granola, mojito  
granita, micro coriander  
**VE\* GF\***

**RASPBERRY PARFAIT**  
pistachio crumb, honey cake,  
raspberry purée, raspberries  
**V GF\***

## Champagne Dome Dining

**3 COURSES**  
PLUS CHEF'S BREAD,  
COFFEE & CHAMPAGNE

**£95**  
PER PERSON

## ALLERGENS

Please advise us about any allergies 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 and sulphite containing ingredients are used