



# Dome Dining Experience Menu

## Starters

**CORONATION  
CHICKEN SALAD**  
Madeira soaked raisins,  
apricot purée, toasted  
almonds  
**GF\***

**ROASTED TOMATO SOUP**  
basil oil, toasted herb focaccia  
**VE\* GF\***

**SALT & PEPPER  
CALAMARI**  
onions, peppers,  
lime crème fraîche

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

## Mains

**6OZ STAFFORDSHIRE  
BEEF PICANHA**  
*served medium rare*  
chimichurri, crispy potato  
skin, pomme purée, lemon  
& herb mediterranean  
vegetables  
**GF\***

**PAN-FRIED RED  
SNAPPER**  
jerk king prawn, vegetable  
rice, pineapple slaw,  
corn purée

**CHICKEN SCHNITZEL**  
vodka tomato sauce, crispy  
new potatoes, petit pois

**HERB PESTO PAPPARDELLE**  
roasted red pepper, courgette  
crisps, blistered cherry  
tomatoes, toasted seeds,  
lemon & oregano dressing,  
vegan feta  
**VE**

**ADD: KING PRAWNS**  
**ADD: TOFU **VE****  
**ADD: CHICKEN**

## Dome Dining Experience

**3 COURSES  
& PROSECCO**

**£65  
PER PERSON**

## Desserts

**BLUEBERRY CHEESECAKE**  
lemon & blueberry meringue,  
Limoncello gel

**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\***

**TRIPLE CHOCOLATE  
BROWNIE**  
strawberries & cream  
ice-cream, strawberries  
**V GF\***

## 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