

CHRISTMAS AT THE DÔME

Two Courses **£29.95** or Three Courses **£33.95**

Available Monday to Saturday · 13th November to Christmas Eve

STARTERS

CHICKEN LIVER PARFAIT

Marinated in Brandy and Madeira with Toasts, Fresh Radishes and Onion Compote

PRAWN COCKTAIL

*Whole Atlantic Prawns in a Classic Marie Rose Sauce
Served on a Bed of Little Gem Lettuce with Wholemeal Bread and Butter*

GOATS CHEESE, ONION AND TOMATO TART TATIN

Rocket and Balsamic Glaze

YUMMY PORK BELLY BITES

With Thai Ginger and Sweet Chilli Sauce

SWEETS

CHRISTMAS PUDDING

With Mulled Cranberries and Brandy Butter Sauce

TARTE AU CITRON

With Chantilly Cream and Caramelised Lemon

STICKY TOFFEE PUDDING

Topped with Brandy Drenched Dates and Ice Cream

MAINS

ROAST TURKEY

Turkey Crown with Crispy Roast Potatoes, Sage & Onion Stuffing, Seasonal Vegetables, Little Piggies and Stock Pot Gravy

THE DÔME SIGNATURE NUT ROAST (v)

Crispy Roast Potatoes, Seasonal Vegetables, Sage and Onion Stuffing and Vegetable Gravy

SLOW ROAST SHORT-RIB OF BEEF

Red Wine Jus with Colcannon Mash and Tender Stem Broccoli

AUBERGINE LASAGNE

*In a Rich Italian Ragu, Aubergine and Mozzarella.
Topped with Parmesan Cheese. Served with Garlic Bread*

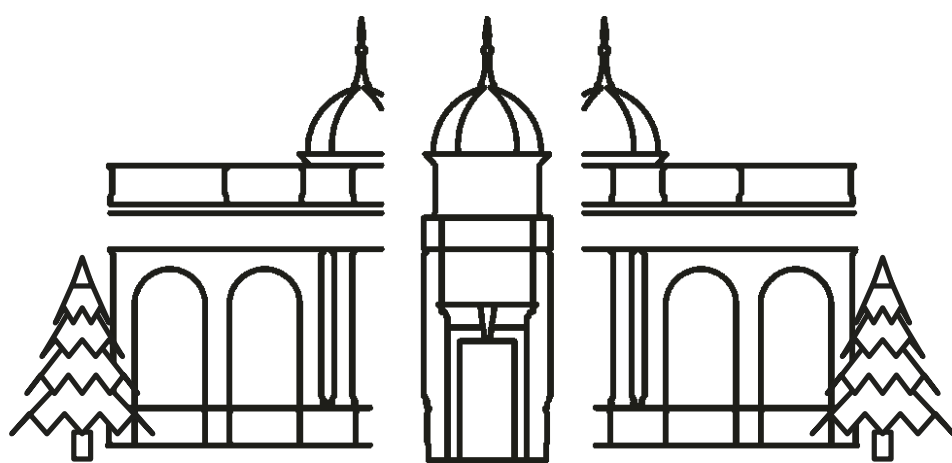
SEABASS

Fillet of Seabass in a Caper Butter Sauce with Sauteed Potatoes and Tender Stem Broccoli

THAI BRAISED BEEF MASSAMAN

*In a Rich Tamarind Sauce Served with Jasmine Rice
Topped with Cashew Nuts*

*10% Service Charge Included on Tables of 8 or More – all gratuities are shared by the lovely team who served you
Please be aware that we have nuts present in our kitchen. All 14 recognised allergens are present, and our small kitchen is an open environment,
therefore we are unable to guarantee that any dish is free from any allergen*



DÔME

