

Christmas Day Lunch

Sitting at 1pm

Amuse Bouche

A little Parsnip Soup with Smoked Pancetta and Beetroot Crisps
V/GF/VE Available

Starters

Kiln Smoked Salmon and Crayfish Cocktail with The Dome Marie Rose GF
or
Peppered Beef Carpaccio with Deep Fried Horseradish Croquette and Rocket Salad
GF Available
or
Oven Baked Goats Cheese with Candied Rhubarb and Sweet Beets V

Mains

Roast Turkey, Chestnut Cranberry Stuffing, Pigs in Blanket, Yorkshire Pudding and
Port Gravy GF Available
or
Roast Sirloin of Beef (m/r) with Yorkshire Pudding, Dauphinoise Potatoes,
Port Gravy GF Available
or
Pan Fried Fillets of Sea Bream with Crushed Potatoes, Samphire, Mussels and a
Champagne Velouté GF
or
Pea and Sage Risotto with Wild Garlic Oil, Parmesan Shavings and
Kale Crackers V/VE available

All served with Seasonal Vegetables, Rosemary Roasted Potatoes

Desserts

The Dome Christmas Pudding, Homemade Brandy Custard V/GF Available
or
Dark Chocolate and Salted Caramel Torte with Boozy Cherries V
or
Pear and Christmas Berry Crumble Tart with Vanilla Custard V/VE, GF Available

Sleighs Home

With a Little Parcel of Mince Pies

£80 Per Person
Bookings Only