

3 Courses £45

ARTISAN BREAD Olive oil, balsamic vinegar £5.00

OLIVES marinated in green and red chillies and garlic £4.50

·STARTERS·

Today's Home-Made Soup, today's bread

Filo Wrapped Haggis and Black Pudding, spiced whisky, apple and beetroot chutney

Smoked Salmon, dill and lime marinated prawns and crayfish, confit cherry tomatoes, horseradish emulsion

Chicken Liver Parfait, toasted brioche, roast fig, cranberry and orange chutney.

Grilled Courgette Rolls, feta cheese, mint and lemon, sour dough crouton

Vegetable Samosa, mango chutney, spiced onions, tomato chilli relish (vg)

·MAIN COURSES·

Roast Turkey Paupiette, sage and onion stuffing, sautéed sprouts and chestnuts, roast potatoes, butter-roasted parsnips and carrots, kilted sausages, gravy

Grilled Seabream Fillets, courgette and carrot ribbons, tomato and tarragon butter sauce, herb baby potatoes

Confit Duck Leg, dauphinois potatoes, buttered green beans and sweet-cure bacon, dark cherry and red wine sauce

Braised Ox Cheek, honey mustard glazed carrots, pickled walnuts, caramelised shallot mash, port wine jus

> Butternut Squash, Beetroot and Spinach Wellington, roast potatoes, roast carrots and parsnips, rocket pesto. (vg)

Fillet Steak, shallot marmalade, crispy wild mushrooms, truffle and parmesan fries (£12 supplement)

·SIDES·

£4.00

£4.00

£4.00

Buttered Green Beans and Bacon Truffle and Parmesan Fries Roast Parsnips and Carrots

Roast Potatoes Herb Buttered Potatoes Sautéed Brussel Sprouts with Chestnuts

£4.00

£4.00

*VG - VEGAN

Should you have any food allergies or intolerances, please let a member of staff know before placing your order. A discretionary 10% service charge will be added to your bill.

·DESSERTS·

Warm Christmas Pudding, vanilla ice cream, brandy sauce

IJ Mellis' Great British Cheeses, grapes, plum chutney, selection of crackers (£4 supplement)

> Raspberry and Whisky Crème Brulee, vanilla cream with toasted oats, shortbread

Selection of Vegan Ice Creams and Sorbets

Dark Chocolate and Irish Cream Trifle



Merry Christmas from all at The Dome!

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