

Lunch

First Courses

English Burrata, Citrus Fruits, Rosemary & Hazelnut Crumble

Ham Hock Terrine, Smoked Tomato Chutney, Mead Soaked Golden Raisins, Toasted Pine Kernels, Toasted Sourdough

Beetroot Cured Salmon, Sweet Dill & Mustard Dressing, Cucumber & Pickled Red Onion Salad, Sunflower Seed Bread, Seaweed Butter

Lentil, Walnut & Beetroot Parfait, Sprouting Shoots, Wild Nasturtium Salad, Warmed Toasted Sourdough (Vg)

Main Courses

Fish Pie, Sautéed Spring Greens, Peas

Roast Belly of Pork, Spring Green Mashed Potato, Aniseed & Cumin Roasted Carrots, Roasted Royal Gala Apples, Cider Sauce

Roast Supreme of Chicken, Butter Roasted Potato, Spring Pea Puree, Roast Sprouting Broccoli, Toasted Millet & Corn Crumb, Thyme & Chicken Jus (H)

Ragout of English Brassicas, Toasted Cauliflower & Romanesco, Roasted Seeds & Toasted Yeast Flake Crumb, Spiced Mustard Frills (Vg)

Desserts

Triple Chocolate Brownie "Sundae"
Brownie, Milk Chocolate Mousse, Honeycomb Ice Cream

Poached Gooseberries, English Elderflower Syrup, Hazelnut & Thyme Crumble, Clotted Cream Ice Cream

"Raspberry Eton Mess" Glazed Crystalised Violet Meringues, Raspberry Ripple Mousse, Edible Flowers

Chilled Rice Pudding, Strawberry & Aniseed Jelly, Spiced Sweet Sourdough Crisps, Crystallised English Rose Petals, Peppermint (Vg)

Two Courses £39.50 per person Three courses £45.00 per person

Add on

Coffee or Tea, Raspberry & Rose Macaron £4.50

Menus are subject to change A discretionary 12.5% service charge will be added to all bills



Children Under 12

Lunch

First Courses

Hummus, Crudite, Bread Sticks (Vg)

Fresh Melon (Vg)

Tomato Salad (Vg)

Main Courses

Pesto Pasta, Sun Blushed Tomatoes (V)

Fish Pie, pail of Buttered Peas

Cumberland Cocktail Sausages, Mashed Potatoes, Sprouting Broccoli, Gravy

Desserts

Chocolate Brownie Sundae

Raspberry Eton Mess

Vanilla Ice Cream

Three courses £17.50 per person



Afternoon Tea

Sandwiches

Cucumber, Cream Cheese

Egg, Cress

Coronation Chicken

Smoked Salmon, Cream Cheese

Sweet

Fruit Scones, Clotted Cream, Raspberry Jam

Pistachio & Rosewater Glazed Friands

Mini Lemon Posset, Glazed Citrus

Chocolate Brownie Magnums

Choice of Teas or Infusions

£37.50 per person

Add a glass of Moët & Chandon Champagne £12.00

Children Under 12

Sandwiches

Ham Egg Mayonnaise Cheddar Cheese

Sweet

Fruit Scone, Clotted Cream, Raspberry Jam

Chocolate Brownie Mini Magnum

Meringue Mushroom

Pick n Mix tube—Caramel Popcorn, M&M's, Pretzels, Mini Marshmallows

Tea or a soft drink

£17.50 per person

Raspberry Milkshake £3.50

Menus are subject to change A discretionary 12.5% service charge will be added to all bills



Dinner

First Courses

English Burrata, Citrus Fruits, Rosemary & Hazelnut Crumble

Ham Hock Terrine, Smoked Tomato Chutney, Mead Soaked Golden Raisins, Toasted Pine Kernels, Toasted Sourdough

Beetroot Cured Salmon, Sweet Dill & Mustard Dressing, Cucumber & Pickled Red Onion Salad, Sunflower Seed Bread, Seaweed Butter

> Lentil, Walnut & Beetroot Parfait, Sprouting Shoots, Wild Nasturtium Salad, Warmed Toasted Sourdough (Vg)

Main Courses

Fish Pie, Sautéed Spring Greens, Peas

Roast Belly of Pork, Spring Green Mashed Potato, Aniseed & Cumin Roasted Carrots, Roasted Royal Gala Apples, Cider Sauce

Roast Supreme of Chicken, Butter Roasted Potato, Spring Pea Puree, Roast Sprouting Broccoli, Toasted Millet & Corn Crumb, Thyme & Chicken Jus (H)

> Ragout of English Brassicas, Toasted Cauliflower & Romanesco, Roasted Seeds & Toasted Yeast Flake Crumb, Spiced Mustard Frills (Vg)

Desserts

Triple Chocolate Brownie "Sundae"
Brownie, Milk Chocolate Mousse, Honeycomb Ice Cream

Poached Gooseberries, English Elderflower Syrup, Hazelnut & Thyme Crumble, Clotted Cream Ice Cream

"Raspberry Eton Mess"
Glazed Crystalised Violet Meringues, Raspberry Ripple Mousse, Edible Flowers

Chilled Rice Pudding, Strawberry & Aniseed Jelly, Spiced Sweet Sourdough Crisps, Crystallised English Rose Petals, Peppermint (Vg)

Three courses £55.00 per person

Add on

Coffee or Tea, Raspberry & Rose Macaron £4.50

Menus are subject to change A discretionary 12.5% service charge will be added to all bills



Children Under 12

Dinner

First Courses

Hummus, Crudite, Bread Sticks (Vg)

Fresh Melon (Vg)

Tomato Salad (Vg)

Main Courses

Pesto Pasta, Sun Blushed Tomatoes (V)

Fish Pie, pail of Buttered Peas

Cumberland Cocktail Sausages, Mashed Potatoes, Sprouting Broccoli, Gravy

Desserts

Chocolate Brownie Sundae

Raspberry Eton Mess

Vanilla Ice Cream

This menu will be charged at half of the adult price although minimum Dome spends will be unaffected