



Dining Dome

Sharing Starter

A selection of British & continental charcuterie

Marinated olives, grilled vegetables, freshly
baked breads & dips

Hot tapas

Padron peppers, lemon & rosemary tiger prawn
pinchos, chorizo rosario, halloumi saganaki

The Main Event

Stokes Marsh Farm chateaubriand 'surf & turf'

Monkfish scampi, Béarnaise sauce, garlic & chive butter, Koffman's
chips, seasonal garden greens, grilled vine cherry tomatoes

Sharing Dessert

Chocolate fondue

Giant marshmallows, British strawberries, waffle pieces, banana,
homemade fudge

Lunch - 45 per person

Dinner - 62 per person including a glass of Champagne Taittinger

Please note: nuts are often used in our kitchens and allergen information can be provided upon request
If you have an allergy or dietary requirements please see a member of the team Please note there is a
discretionary service charge of 12.5%