



# 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

Tropical fruit Eton mess

Passion fruit curd, crème chantilly, rum macerated pineapple,  
meringue, shaved coconut, passion fruit & mango coulis

**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%