



Dining Dome

Vegetarian

Sharing Starter

A selection of seasonal crudités & dips

Marinated olives, grilled vegetables & freshly baked breads & oils

Hot tapas

Padron peppers, lemon & rosemary courgette pinchos, manchego & paprika croquettes, halloumi saganaki

The Main Event

Pan roasted cauliflower 'steak'

Béarnaise sauce, garlic & chive butter, Koffmann'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%