

# Cafe



# DOME



## Information

Throughout December 2024  
we will be offering  
3 evening events within the Café

**Bookings Only  
Groups Welcome**

Please contact the Dome  
to check availability  
and book a table

E: [dome@thecafeproject.co.uk](mailto:dome@thecafeproject.co.uk)  
T: 01256 816375

**Friday 6th December**

**Friday 13th December**

**Thursday 19th December**

Doors open at 18:30 for a 19:00 start

**£34.95 per person**  
**6 course menu**

Your pre-order menu choices will be required  
at least 2 weeks prior to confirm your booking

**A selection of  
Bottled Beers & Wines Available**

**Please contact us regarding  
Special dietary requirements**

**Full Allergen List available on our website**  
[www.thecafeproject.co.uk](http://www.thecafeproject.co.uk)

Charity Registration Number: 1150811  
Company No 8146848 VAT No: 303930236

# DINNER

# MENU

**Bucks Fizz on Arrival**

**Roasted Red Pepper Soup GF**

**Duck Liver & Pork Pate GF**

Served with a Orange Chutney & Melba Toast

**Pear & Stilton Salad V GF**

drizzled with a Balsamic Oil

**Traditional Prawn Cocktail C GF**

Iceberg Lettuce, Prawns and Seafood sauce

**Italian Meatballs**

Served with a rich Tomato Sauce & Garlic Bread

**Tandoori Chicken Skewer GF**

Served on a bed of lettuce & drizzled with a Mint Yoghurt

**Traditional Roasted Turkey**

Served with Sage & Onion Stuffing, Chipolata  
Roast Potatoes & Roasted Winter Vegetables

**Stuffed Roast Pork Belly**

Served with Creamy Wholegrain Mustard Mash Potato  
& Roasted Vegetables

**Grilled Seabass F, GF**

Served on crushed Herbie New Potatoes & Green Beans  
topped with a Pesto Oil

**Dome Festive Burger**

Fresh Beef Pattie served on a Cranberry Relish and salad  
topped with Brie, served with Chips & Onion Rings

**Festive Vegan Burger VE**

Grilled Thai style Burger served on a Cranberry Relish and salad  
topped with Vegan Cheddar, served with Chips & Onion Rings

**Mediterranean Vegetable Tart VE**

Topped with Vegan Cheddar & a Rich Tomato Sauce  
accompanied by Roast Potatoes & Roasted Vegetables

**Christmas Pudding & Brandy Sauce**

**Baked Vanilla Cheesecake & Red Berry Coulis**

**Chocolate Mousse with an Orange Cream GF**

**Vanilla Pana Cotta with a Ginger Crumb V**

**A Trio of French Macarons GF**

**Cheese & Biscuits**

**Coffee & Mints**



# DINNER MENU

Date Required: \_\_\_\_\_

Contact Name: \_\_\_\_\_

Contact Number: \_\_\_\_\_

Contact Email: \_\_\_\_\_

	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	Office Use Only
1	Guest Name																		
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7																			
8																			
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10																			
<b>Totals</b>																			

Totals

**Comments**