

Cafe



DOME



Information



Our festive Lunches will be available

Monday to Friday
From Monday 25th November
until Friday 20th December

We will be offering one sitting within
the Café and bookings will be required
throughout December.

Groups Welcome
Please contact the Dome
to check availability
and book a table

E: dome@thecafeproject.co.uk
T: 01256 816375

Guests can arrive at the café from 12:00
Lunch service will commence at 12:30

Starters £5.95
Main Course £16.95
Dessert £5.95

Two Course £19.95 Three Course £22.95

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

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

LUNCH MENU

Starters

Roasted Red Pepper Soup V

Served with Ciabatta

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

Main

Traditional Roasted Turkey GF

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

Dessert

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



LUNCH MENU

Date Required: _____

Contact Name: _____

Contact Number: _____

Contact Email: _____

	Guest Name																																						
1																				Soup	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	
2																				Pate																			
3																				Salad																			
4																				Prawn																			
5																				Meat Balls																			
6																				Skewers																			
7																				Turkey																			
8																				Pork																			
9																				Seabass																			
10																				Burger																			
																				Vegan Burger																			
																				Vegetable Tart																			
																				Xmas Pudding																			
																				Cheesecake																			
																				Chocolate Mousse																			
																				Pana Cotta																			
																				Macarons																			
																				Cheese & Biscuits																			
																				Office Use Only																			
																				Totals																			

Comments