



CHRISTMAS Menu



2 COURSES £46 | 3 COURSES £56

TO GET YOU STARTED

LOCALLY BAKED ARTISAN BREAD,
Edinburgh butter, maldon sea salt
£6.00

MARINATED MIXED OLIVES
chilli & herb
£6.00

STARTERS

WINTER VEGETABLE & HERB SOUP
artisan bread VG

CHICKEN LIVER PARFAIT,
toasted focaccia batons, winter berry, tomato chilli chutney

DUO OF SMOKED & HOT SMOKED SALMON,
pickled cucumber ribbons, micro basil, oatcakes

ROASTED BEETROOT
heritage tomato, vegan feta, crushed walnut VG

BURRATA,
tomato & melon salsa, fresh mint, lime

MAIN COURSE

CHRISTMAS DINNER,
hand carved turkey roulade, sage & onion stuffing, carrot, parsnip, creamed sprouts, roast potatoes, pigs in blankets

VENISON,
Pommes Anna, braised cabbage, pea & bacon fricassee, red wine jus

PAN FRIED SCOTTISH SEA TROUT,
pomme pure, tender stem broccoli, puttanesca sauce, black olive crumb

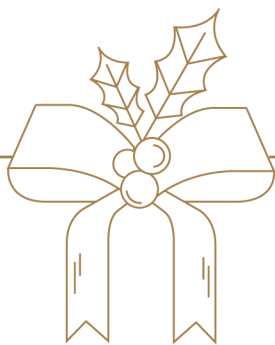
BUTTERNUT SQUASH,
chickpea, sweet potato & walnut wellington VG

RISOTTO,
saffron, parmesan, courgette (can be VG)

RIBEYE STEAK,
Koffmann fries, peppercorn sauce, rocket & parmesan salad
(£20.00 supplement)

*VG-VEGAN

Please note, whilst every effort has been made to avoid cross contamination, our kitchen does handle gluten containing products.
Should you have any food allergies or intolerances, please let a member of staff know before placing your order.
A discretionary 10% service charge will be added to your bill.



SIDES

SAUTEED SPROUTS & CHESTNUTS *VG*
£6.00

TRUFFLE & PARMESAN FRIES
£6.50

ROAST POTATOES *VG*
£6.00

PIGS IN BLANKETS
£6.00

ROAST PARSNIPS & CARROTS *VG*
£6.00

TENDERSTEM BROCCOLI, GREEN BEANS &
FLAKED ALMOND *VG*
£6.50

DESSERTS

CHRISTMAS PUDDING
warm brandy custard & vanilla ice cream
(*VG upon request*)

CHOCOLATE & RASPBERRY TORTE
freeze dried raspberry, raspberry sorbet VG

STICKY TOFFEE PUDDING
vanilla ice cream
(*VG upon request*)

BLOOD ORANGE PANNA COTTA TART
crème anglaise

ICE-CREAMS & SORBETS
(*VG options available*)

I J MELLIS CHEESE SELECTION
Scottish biscuit selection, quince jelly
(*£5.00 supplement*)

FESTIVE Sipple

TIPSY S'MORE

*Deanston 12 Years Old, Monin Toasted Marshmallow,
Coconut, Angostura Bitters*

£14.00



THE DOME

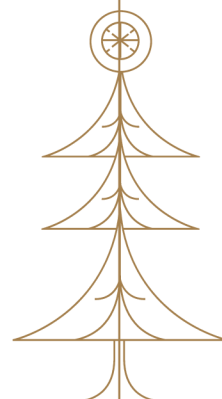
EDINBURGH

Tag us

@thedomeedinburgh



*VG-VEGAN



CHRISTMAS
Menu
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TO GET YOU STARTED

LOCALLY BAKED ARTISAN BREAD,
lemon oil
£6.00

MARINATED MIXED OLIVES,
chilli & herb
£6.00

STARTERS

WINTER VEGETABLE & HERB SOUP
artisan bread VG

DUO OF SMOKED & HOT SMOKED SALMON,
pickled cucumber ribbons, micro basil, oatcakes

ROASTED BEETROOT
heritage tomato, vegan feta, crushed walnut VG

MAIN COURSE

CHRISTMAS DINNER,
*hand carved turkey roulade, sage & onion stuffing, carrot, parsnip,
sauteed sprouts, roast potatoes, pigs in blankets*

BUTTERNUT SQUASH,
chickpea, sweet potato & walnut wellington VG

RISOTTO,
saffron, courgette VG

RIBEYE STEAK,
*Koffmann fries, pan roast jus, tomato & beetroot salad
(£20.00 supplement)*

SIDES

SAUTEED SPROUTS & CHESTNUTS VG
£6.00

ROAST POTATOES VG
£6.00

PIGS IN BLANKETS
£6.00

ROAST PARSNIPS & CARROTS VG
£6.00

TENDERSTEM BROCCOLI, GREEN
BEANS & FLAKED ALMOND VG
£6.50

DESSERTS

CHOCOLATE & RASPBERRY TORTE
freeze dried raspberry, raspberry sorbet VG

CHRISTMAS PUDDING
vanilla ice cream VG

STICKY TOFFEE PUDDING
vanilla ice cream VG

ICE-CREAMS & SORBETS VG

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bread VG

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pickled cucumber ribbons, micro basil, oatcakes

ROASTED BEETROOT
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BURRATA,
tomato & melon salsa, fresh mint, lime

MAIN COURSE

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hand carved turkey roulade, sage & onion stuffing, carrot, parsnip, creamed sprouts, roast potatoes, pigs in blankets

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pomme pure, tender stem broccoli, puttanesca sauce, black olive crumb

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saffron, parmesan, courgette (can be VG)

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(£20.00 supplement)

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TRUFFLE & PARMESAN FRIES
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ROAST POTATOES VG
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PIGS IN BLANKETS
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ROAST PARSNIPS & CARROTS VG
£6.00

TENDERSTEM BROCCOLI, GREEN BEANS &
FLAKED ALMOND VG
£6.50

DESSERTS

CHRISTMAS PUDDING
vanilla ice cream

STICKY TOFFEE PUDDING
vanilla ice cream

ICE-CREAMS & SORBETS
(VG options available)

I J MELLIS CHEESE SELECTION
oatcakes, fruit chutney, grapes & biscuits
(£5.00 supplement)

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