Christmas 2025

Starters:
Ham hock terrine with spiced cranberry chutney
Sweet potato, chilli & coconut soup (V/VE)
Poached pear with stilton, pecan crumb & maple glaze (GF)
Smoked salmon & prawn crostini with lemon & dill

Mains:
Roast Turkey with sage & onion stuffing (GFO)
Feather blade of beef in a rich sherry & thyme jus (GFO)
Golden roasted nut roast (v/ve) (GFO)
Served with crispy roast potatoes, glazed root veg, green veg medley, pigs in blankets and gravy
Oven baked salmon, crushed potatoes with spring onion and hollandaise, served with a green veg medley. (GFO)

Desserts:
Traditional Christmas pudding with brandy sauce
Pannacotta with spiced winter berries (GF)
After eight cheesecake

Includes tea, coffee & a mince pie
2 course £27
3 course £35

To book a table please contact us on 01568760265 or info@docklowpools.com
Large parties welcome – pre order essential to be received 7 days prior
£5 per head non-refundable deposit required at the time of booking.