CHRISTMAS Menu

Docklow pools
Lunch time menu only, available
Monday - Saturday
12 until 2

Starters:
Beetroot smoked gravadlax, whipped dill cream cheese (GFO)
Mushroom, port & stilton crostini, parmesan crisp (GFO)
Duck & orange pate, spiced cranberry chutney (GFO)
Winter vegetable soup (GFO)
All served with crusty bread & butter

Mains:
Ballantine of shredded beef shin, mushroom, silver skin & port reduction,
served on charred Hispi cabbage. (GF)
Traditional turkey crown with cranberry stuffing & butchers' pig in blanket, turkey gravy. (GFO)
Herb crusted cod loin on wilted spinach with a roasted red pepper coulis. (GFO)
Roasted chestnut & apricot loaf, walnut ketchup, cauliflower puree & madeira glaze. (V)

All served with roast potatoes, braised red cabbage, carrots, broccoli & sprouts.

Desserts:
Vanilla panna cotta with spiced winter berries & ginger biscuit- GFO
After eight cheesecake with Madagascan vanilla ice cream
Traditional Christmas pudding with brandy sauce
Christmas trifle with cinnamon langue de chat

Includes tea, coffee & a mince pie
Two course £27 per head
Three course £35 per head

£5 per person non refundable deposit required at the time of booking, pre order essential.