

*the
dock*

2020 CHRISTMAS DINNER MENU





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3 Course Dinner £27

STARTERS:

- Goats cheese, pear & crashed walnuts crostinis (v) *
- Homemade honey roast carrot and parsnip soup (v) *
- Chicken liver pate served with fig chutney and toasted bread *
- Classic prawn cocktail *



MAINS:

- Traditional Turkey served with all Christmas trimmings (vegetarian nut roast available too!) (v) *
- Pork belly served with olive oil mash, tender stem broccolli and a red wine jus *
- Fillet of cod served with new potatoes, green beans and a tomato sauce *
- Wild mushroom and spinach gnocchi in creamy sauce (v)
- Goats cheese, butternut squash and a spinach pie served with mash potatoes, peas and veggy gravy (v)



PUDDINGS:

- Boozy chocolate orange brownie served with vanilla ice cream
- Traditional Christmas pudding served with brandy custard
- Winter Spiced Creme Brulee served with orange sorbet*
- Winter cheese selection with crackers* (£3 supplement)



On site free parking for up to 3 hours (alternative longer stay parking available too!)

A non-refundable £10 deposit per person must be paid to secure the booking

Food pre-orders must be received before 1st December

Any cancellations must be made no later than 24 hours prior to booking to avoid full charges to be incurred



All dishes marked with a * can be prepared gluten-free.
(v) = vegetarian. Please let us know of any intolerances or allergies so we can prepare your meals accordingly.