

*the
dock*

2017 CHRISTMAS DINNER MENU





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2 Course £24 – 3 Course £28

(Before 13th December, Sunday – Thursdays, 2 course £22 and 3 course £25)

STARTERS:

- Mushroom Bruschetta served on Toasted Brioche topped with a Poached Egg (v)*
- Homemade Honey Roast Parsnip Soup*
- Chicken Liver Pate served with Fig Chutney and Toasted Brioche*
- Classic Prawn Cocktail*



MAINS:

- Turkey Escalope served with all traditional Christmas Trimmings*
- Whole Roasted Sea Bream served with Sautéed New Potatoes, Green Beans and a Tomato & Fennel Sauce*
- Roast Duck Breast served with Confit Potato, Seasonal Greens and Plum & Star anise Jus*
- Wild Mushroom Gnocchi with Feta Cheese and Truffle Oil (v)



PUDDINGS:

- Traditional Christmas Pudding with Brandy Custard
- Bailey's Crème Brûlée with Orange & Cinnamon Short Bread*
- Boozy Chocolate Brownie served with Clotted Cream Ice Cream
- Winter Cheese Selection with Crackers*



For tables of 10 and over, a discretionary service charge of 10% will be added to the bill

On-site free parking, up to 3 hours

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

Pre-orders must be sent to us at least 2 weeks prior to your booking

Any cancellations must be made 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.