

*the
dock*

2019 CHRISTMAS DINNER MENU





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2 Course Dinner - £25

3 Course Dinner - £29

STARTERS:

- Mushroom bruschetta served on a toasted brioche and topped with poached egg (v)*
 - Homemade honey roast 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!)*
 - Lamb shank with mashed potatoes, roasted vegetables and mint gravy*
- Fillet of hake served with crushed new potatoes, steamed greens and crayfish & dill cream sauce*
 - Wild mushroom and spinach gnocchi (v)
- 9oz Sirloin steak served with roasted tomato, mushroom, house fries and choice of peppercorn or garlic butter sauce* (£2 supplement)



PUDDINGS:

- Boozy chocolate brownie served with vanilla ice cream
- Traditional Christmas pudding served with brandy custard
 - Bailey's Creme Brulee served with orange sorbet*
- Winter cheese selection with crackers* (£2 supplement)

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

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.