

*the
dock*

2018 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 a poached egg (v)*
 - Homemade honey roast butternut squash soup (v)*
- Chicken liver pate served with fig chutney and toasted bread*
 - Classic prawn cocktail*



MAINS:

- Turkey escalope served with all traditional Christmas trimmings (vegetarian nut roast available too!)* 
- Lamb rack with creamed potatoes, roasted vegetables and salsa verde*
- Fillet of sea bass served with crushed new potatoes, green beans and sauce vierge*
- Roasted vegetable and goats cheese pie served with mashed potatoes, peas and vegetarian gravy (v)
- 8oz Sirloin steak served with roasted tomato, mushroom, house fries and choice of peppercorn or garlic butter sauce* (£3 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 (4 hours after 6pm)

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. 