the dock

# 2026 CHRISTMAS MENU

the dock

# 2026 CHRISTMAS DINNER MENU

## 2 Course Dinner £31.00
## 3 Course Dinner £36.00

### STARTERS:

- Parsnip & Winter Vegetable Soup with sage oil and sourdough
- Smoked fish, burnt leek, creamed potato, smoked bacon ketchup and confit egg yolk
- Devon Pork Cheek with spiced cider glaze, burnt apple, celeriac puree
- Spiced Grain Cabbage Wrap - rice, buckweat, quinoa, curried coconut & lime sauce
- Chicken Liver Parfait with szechuan pickled fruit, cocoa nib & toasted brioche

### MAINS:

- Traditional Free Range Turkey with trimmings
- Prosciutto wrapped catch of the day, clotted cream mash, mussels, sage, lemon
- Red wine braised beef featherblade, creamy polenta, shaved sprouts, watrecress & capers
- Glazed mushroom & chestnut roast, roast potatoes, glazed roots, seasonal greens, roast onion & rosemary gravy

### PUDDINGS:

- Tiramisu - coffee soaked sponge, mascarpone cremeux, whipped coffee ganache and salted praline
- Devon Cider Sticky Toffee Pudding, roasted apple, cider-toffee sauce & clotted cream
- Dark Chocolate Cake, devon rum, cornish sea salt & salcombe vanilla ice cream
- Warm Gingerbread Cake, chestnut parfait, burnt clementine & candied chestnut

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 using pre-order form
Any cancellations must be made no later than 24 hours prior to booking to avoid full charges to be incurred
A discretionary 10% service charge will be added to parties of 8 guests and more

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