the dock

2026 CHRISTMAS LUNCH MENU

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2 Course £28.00
3 Course £33.00

STARTERS:

- Parsnip & Winter Vegetable Soup with sage oil and sourdough
- Smoked fish, burnt leek, creamed potato, smoked bacon ketchup and confit egg yolk
- 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
- Crispy Chicken Burger in a brioche with cheese, sage mayonaise and fries
- 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
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 10 guests and more

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