

*the
dock*

2021 CHRISTMAS LUNCH MENU



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3 Course Lunch - £24

STARTERS:

- Goats cheese, pear & crushed walnuts crostinis (v)*
- Homemade honey roast carrot & 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!)*
 - Pork belly served with olive oil mash, tender stem broccolli and a red wine jus*
- Fillet of sea bass served with sautee new potatoes, seasonal vegetables and lemon & parsley butter sauce *
 - Wild mushroom and spinach gnocchi in creamy sauce (v)
- Goats cheese, butternut squash and spinach pie served with mash potatoes, peas and veggy gravy (v)



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)



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.