

*the
dock*

2024 CHRISTMAS MENU





2024 CHRISTMAS DINNER MENU



2 Course Dinner £29.00

3 Course Dinner £33.00

STARTERS:

- Roast tomato & aubergine soup, goats cheese, chilli & sesame oil*(vo)
 - Spicy crab & prawn cocktail with avocado*
 - Panko pork belly with bbq sauce
- Smoked Mackerel Pate, pickled fennel, wasabi*
- Baked goats cheese & beetroot tart, candied walnut (v)



MAINS:

- Traditional Turkey served with all Christmas trimmings*
- Seared Sea Bream, brown shrimp & caper butter, sweet potato mash, tenderstem*
- Fish stew with salmon, mussels, seabass, saffron potatoes, bouillabaise
 - Beef shin bourgonion, truffle mash, crispy pancetta
- Vegan nut roast served with all Christmas trimmings *(v, vo)



PUDDINGS:

- Spicy pear, rum & plum crumble, creme anglaise
- Traditional Christmas pudding served with brandy custard (vo)
 - White chocolate creme brulee with blackberry compote*
 - Blue cheese, honey, strawberry, crackers*



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.

