

CHRISTMAS MENU

Two courses - £30.95 | Three courses - £39.95

+ £5.95 to add a welcome glass of Gutturnio DOC Frizzante 2024, Il Poggiarello, Piacenza

ENTREE

SPICED LENTIL & BUTTERNUT SQUASH SOUP

Topped with olive oil, croutons, cracked black pepper, and fresh parsley, served with crusty bread & salted butter (Ve)(Gfo)

PRAWN & CRAYFISH COCKTAIL

Gem lettuce, cucumber, confit tomatoes, avocado, paprika, and Marie Rose sauce, served with bread and butter (Gfo)

BRAISED PORK TERRINE

Sherry & apple glaze, crispy herb polenta, king oyster mushrooms, and a red wine jus (Gf)

FRIED BRIE

Cranberries, tomato relish, candied walnuts, and a mixed leaf salad (V)

BANG BANG CHICKEN

Crispy fried chicken, Gochujang & pomegranate spiced sauce, sesame, fresh chillies, and spring onion (Gf)

MAIN

THE DORE CHRISTMAS DINNER

Roasted turkey, pigs in blankets, roast potatoes, stuffing, maple roasted carrots & parsnips, sprouts, braised red cabbage, and red wine gravy (Gfo)(Ve)

BUTTERNUT SQUASH & SAGE GNOCCHI

Crispy sage, butternut squash velouté, gnocchi, and roasted chestnuts (Ve)

OX CHEEK BOURGUIGNON

Slow braised beef in a rich bourguignon sauce, mushroom, pancetta, bone marrow mash, kale, and carrots (Gf)

HERB-CRUSTED HAKE

Warm beetroot, radish, potato salad, clams, chard, and a lemon & parsley sauce

ORANGE & HONEY DUCK BREAST

Pan-fried duck breast, orange & honey glaze, dauphinoise potato, beetroot, chard, goats cheese, and a red currant jus (Gf)

DESSERT

TRADITIONAL CHRISTMAS PUDDING

Brandy custard, cherry compote, brandy butter ice cream, and a brandy snap (Ve)(Gfo)

PROFITEROLES

Choux pastry filled with Chantilly cream, chocolate sauce, mint chocolate soil, hazelnut praline, freeze-dried raspberries, and caramel sauce (V)

STICKY TOFFEE BUNDT

Individual sticky toffee pudding, served with crème anglaise, vanilla ice cream, and candied walnuts (V)

DULCE DE LECHE CHEESECAKE

Dulce de leche cheesecake on a caramel biscuit base and fresh double cream (V)(Gfo)

THE DORE CHEESE BOARD +£5

A selection of four cheeses, crackers, grapes, fig chutney, figs, candied walnuts, and salted butter (V)(Gfo)

+£4.95 to add a 50ml glass of Taylor's L.B.V Port

(V) = Vegetarian, (Ve) = Vegan, (Vo) = Vegetarian option available, (Veo) = Vegan option available, (Gf) = Gluten free, (Gfo) = Gluten free option available. All dishes are prepared in an environment with a risk of cross-contamination from allergens.

Please inform your server if you have food allergies or intolerances or ask to see our Allergens Guide.