

CHRISTMAS MENU

Two courses - 32.95 | Three courses - 42.95

Add a welcome glass of fizz + 4.95

ENTREE

ROASTED CAULIFLOWER & CHESTNUT SOUP

Toasted croutons and truffle oil, served with warm bread and salted butter (Veo)(Gfo)

PRAWN & CRAB COCKTAIL

A mix of cold-water & king prawns, crab meat, lettuce, cucumber, fresh lemon, and Marie Rose sauce, served with bread & salted butter (Gf)

HAM HOCK TERRINE

Crostini, apple cider & mustard jelly, ginger pickled apple & carrot (Gfo)

BEETROOT & BRIE TART

Served with celeriac remoulade and house salad (Veo)

Palate Cleanser

LEMON SORBET

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 (Veo)(Gfo)

CUMIN BUTTERNUT SQUASH & LENTIL WELLINGTON

Creamy pomme purée, maple carrot, kale, mushroom, and red wine jus (Veo)

OX CHEEK BOURGUIGNON

Slow braised ox check in a rich bourguignon sauce, mushroom, bacon lardons, pancetta, creamy mash, and kale (Gf)

SEA BASS FILLET

Chanterelle mushroom, potato gratin, tenderstem broccoli, tomato beurre blanc (Gf)

DESSERT

TRADITIONAL CHRISTMAS PUDDING

Brandy custard, brandy butter ice cream, and a brandy snap (V)(Gf)

SALTED CARAMEL & CHOCOLATE TART

Salted caramel ice cream and caramel sauce (V)

STICKY TOFFEE PUDDING

Rich sticky toffee pudding, served with custard, caramel sauce, and vanilla ice cream (Veo)(Gfo)

WHITE CHOCOLATE & LEMON CHEESECAKE

Vanilla ice cream, fresh raspberry, raspberry coulis, and mint (V)

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

THE DØRE
BAR + GRILL

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*For more casual bookings we also offer
a deluxe Charcuterie Board for 19.95*