

Join us for our first ever Christmas Day at the Dolphin for a 4 course menu with a welcome drink Adult £85pp | Children £45pp



CRISPY DUCK BON BONS GF

Served on a bed of spiced aromatic plum sauce

SMOKED SALMON GF

Served with herby sour cream with Salmon Caviar

MINI BAKED CAMEMBERT GFA

Garlic & Rosemary baked Camembert served with honey roasted grapes, pumpkin seeds & warm bread

BUTTERNUT & HARISSA HUMMUS VE

Served with flat bread



CHAMPAGNE & STRAWBERRY SORBET VE

BEEF WELLINGTON

Hand rolled Beef Wellington served with honey garlic roasted parsnips, crispy roast potatoes, carrots, bacon Brussels sprouts & red wine gravy

CHRISTMAS ROAST TURKEY GFA

Roast Turkey served with honey garlic roasted parsnips, crispy roast potatoes, carrots, bacon Brussels sprouts, pig in blanket, lemon & thyme stuffing & Yorkshire pudding with red wine gravy

CHRISTMAS CHICKPEA ROAST VE

Home-made chickpea loaf served with maple roasted parsnips, crispy roast potatoes, carrots, Brussels sprouts & red wine gravy

GRILLED SEA BASS & KING PRAWNS GF

Pan fried Sea bass fillets topped with King Tiger Prawns, served on a bed of dauphinoise potatoes with Tender-stem broccoli & green beans with a lemon & herb sauce



TRADITIONAL CHRISTMAS PUDDING VEA

Served with Brandy cream

DOUBLE CHOCOLATE & PASSION-FRUIT TART VE

Dark chocolate ganache in a chocolate pastry case served with passiofruit coulis & plant based vanilla ice-cream

BLACK FOREST PAVLOVA V GF

Black cherries, dark chocolate shards & cherry coulis

BLUEBERRY & LEMON BURNT BASQUE CHEESECAKE V

served with lemon curd & vanilla ice-cream