



CHRISTMAS DAY

A glass of Tempio Prosecco DOC on arrival

Starters

Roast celeriac soup, toasted chestnuts & seeds, sourdough (vg)
Severn & Wye smoked salmon, lemon mascarpone & pickled fennel
Seared wood pigeon, bitter leaf salad, toasted nuts, orange dressing
Toasted brioche, wild mushrooms,
Driftwood smoked goat's cheese, truffle honey (v)
Dorset cured pork loin, dandelion & hazelnut salad

Jude's lemon sorbet

Mains

All mains served with goose fat roast potatoes & honey roasted parsnips to share
Crown of English turkey, honey glazed gammon, roast duck breast, pigs in blankets, bread sauce, creamed Brussel sprouts, crushed roots
Pan-roasted halibut, salsify purée, braised leeks, samphire & wild mushrooms
Hampshire game & juniper suet pie, crushed carrots, swede & lovage, Savoy cabbage & gravy
Wild mushroom, butternut squash & pearl barley risotto, cavolo nero & chestnuts (v)
Hampshire pheasant breast, croquette, pear, parsnip & red cabbage salad

Puddings

Christmas pudding, brandy butter ice cream
Apple, fig & chestnut crumble, custard
Salted chocolate, cranberry & pistachio tart, salted caramel ice cream
Spiced orange & cranberry syllabub (v)
Shepherds Purse Northern Blue, Pitchfork mature Cheddar, Cenarth Brie, quince jelly, celery, seeded crackers

Coffee & Mince pie

Adult £85.00 Child £40.00

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. A discretionary service charge of 12.5% will be added to your bill.

DOLPHINBETCHWORTH.COM

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2020