



Christmas Menu 2020

A glass of house wine

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Pea & Mint Soup **v**

with herb infused oil

Duck Liver & Port Pate

caramelised onion chutney & toasted ciabatta

Salt & Pepper Squid

chill, spring onion, garlic & lemon mayonnaise

Breaded Camembert **v**

rocket & cranberry

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Roast Breast of Turkey

pork, apricot & sage stuffing, pigs in blankets, herb roasted potatoes

Braised Lamb Shank

red wine & rosemary jus

Oven Baked Salmon En-Croute

filled with spinach & cream cheese, wrapped in filo pastry

Vegan Christmas Dinner **VG GF**

nut roast with all the trimmings, suitable for vegans & coeliacs

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Christmas Pudding

winter berry compote & brandy crème Anglaise

Lemon Pannacotta Tart

Passion fruit purée & cream

Chocolate Truffle Cake **GF VG**

raspberry coulis & cream

Cheese & Biscuits

celery, grapes & onion chutney

V – Vegetarian GF - Gluten Free VG – Vegan

Our products may contain allergens including nuts.
If you have any food allergy concerns, please let us know seven days prior to your reservation.

A £20 per person deposit will be required at the time of booking.

Terms & conditions, see them on our website:

www.dansonboathouse.com