

THANKSGIVING



THANKSGIVING AT DOVETALE

Four-course menu | 110/adult, 45/child

TO START

Roast pumpkin soup, orange-soaked cranberries, candied pecans
& brown butter

Warm glazed cornbread & whipped maple butter

Grilled bacon-wrapped prune skewers with Minus 8 vinegar glaze

FOR THE TABLE

Roast bronze turkey & sweetcorn stuffing

SIDE TO SHARE

Creamed mashed potatoes

Green bean casserole

Roast sweet potatoes, rosemary & cornbread crumbs

Cranberry & orange jam

Gravy

TO FINISH FOR THE TABLE

Tablesides apple pie with pecan pie ice cream



THANKSGIVING AT DOVETALE | PLANT-BASED

Four-course menu | 110/adult, 45/child

TO START

Roast pumpkin soup, orange-soaked cranberries & pecan

Poached prune & cinnamon skewer

Warm glazed cornbread & Oil of Life

FOR THE TABLE

Nut roast

SIDE TO SHARE

Creamed mashed potatoes

Green bean casserole

Roast sweet potatoes, rosemary & cornbread crumbs

Cranberry & orange jam

Gravy

TO FINISH FOR THE TABLE

Pumpkin cake



FESTIVE GROUP MENUS



FESTIVE DINING AT DOVETALE | 95

Four-course menu

STARTERS

Soy & whiskey-cured smoked salmon, pickled cucumbers &

Granny Smith apple

English burrata, black truffle, pear & hazelnut pesto

Game terrine, plum & beetroot jam

MAINS

Sticky braised beef osso buco 'bourguignon'

Bronze turkey breast, apricot & pine nut stuffing

Roast potato gnocchi, Vin Jaune & Comté

SIDES

Roast Brussels sprouts, candied pecans & maple syrup

Creamed potato & Gruyère gratin

Brown butter & Epping honey roasted carrots & parsnips

DESSERTS

Brown sugar custard tart, candied chestnut cream

Pink Lady apple tarte Tatin, sage ice cream

Stilton & accompaniments



FESTIVE DINING AT DOVETALE | 120

Four-course menu

STARTERS

Soy & whiskey-cured smoked salmon, pickled cucumbers &

Granny Smith apple

English burrata, black truffle, pear & hazelnut pesto

Game terrine, plum & beetroot jam

Wagyu carpaccio, Stilton, walnuts & mustard

MAINS

Sticky braised beef osso buco 'bourguignon'

Bronze turkey breast, apricot & pine nut stuffing

Salt-baked seabass, kumquats & chicory

Roast potato gnocchi, Vin Jaune & Comté

SIDES

Roast Brussels sprouts, candied pecans & maple syrup

Creamed potato & Gruyère gratin

Brown butter & Epping honey roasted carrots & parsnips

DESSERTS

Valrhona chocolate & Seville orange 'opera' cake

Brown sugar custard tart, candied chestnut cream

Pink Lady apple tarte Tatin, sage ice cream

Stilton & accompaniments



FESTIVE DINING AT DOVETALE | 150

Four-course menu

TO BEGIN

Oysters & caviar

Prawns & cocktail sauce

STARTERS

Soy & whiskey-cured smoked salmon, pickled cucumbers &

Granny Smith apple

English burrata, black truffle, pear & hazelnut pesto

Game terrine, plum & beetroot jam

Wagyu carpaccio, Stilton, walnuts & mustard

MAINS

Roast T-bone 'bourguignon'

Whole Cornish turbot meunière

Roast potato gnocchi, Vin Jaune & Comté

SIDES

Roast Brussels sprouts, candied pecans & maple syrup

Creamed potato & Gruyère gratin

Brown butter & Epping honey roasted carrots & parsnips

DESSERTS

Valrhona chocolate & Seville orange 'opera' cake

Brown sugar custard tart, candied chestnut cream

Pink Lady apple tarte Tatin, sage ice cream

Stilton & accompaniments



CHRISTMAS DAY



CHRISTMAS DAY AT DOVETALE

Four-course menu | 225/adult, 55/child

Wine pairing available, pre-order required.

TO BEGIN

Hot brioche rolls with whipped honey butter

STARTERS TO SHARE

Soy & whiskey cured salmon, pickled cucumber & Granny Smith apple

Venison, pork & duck pâté en croûte, grain mustard & beetroots

Poached lobster skewers, 'cocktail' sauce

English burrata, pear, hazelnut & truffle pesto

MAINS (CHOICE OF)

Bronze turkey crown, apricot & pine nut stuffing, roasting juices

Fillet of aged Dexter beef, roasted ceps & sauce Périgord

Chalk stream trout 'en croûte', dill & caviar velouté

FOR THE TABLE

Pigs in blankets

Brown butter & Epping honey roasted roots

Cider-braised spiced red cabbage

Roast Brussels sprouts, pecans & maple syrup

Goose fat roasties

Cranberry jam

Gravy

DESSERTS

Spiced mandarin & Cointreau trifle

Christmas sticky pudding, salted caramel & bay leaf custard

Neal's Yard cheese & treats



CHRISTMAS AT DOVETALE | PLANT-BASED

Four-course menu | 175/plant-based

Wine pairing available, pre-order required.

TO BEGIN

Hot rolls with Oil of Life

TO START (CHOICE OF)

Celeriac and pear soup, caramelised chestnuts

Roasted Shrub Farm beetroot & leek terrine

Salsify barigoule, black truffle & hazelnut pesto

Caramelised endive, fennel & kumquat salad

TO FOLLOW (CHOICE OF)

Smoked cauliflower steak, pine nut, raisins & sage

Spelt risotto, wild mushrooms & cep oil

Roasted gnocchi, kale, apple & jalapeño 'XO'

Tempura butternut squash, spiced coconut yoghurt, spring onion & coriander

SIDES

Figs in blankets

Epping honey roasted roots

Cider-braised spiced red cabbage

Roast Brussels sprouts, pecans & maple syrup

Potato roasties

Cranberry jam

Veggie Gravy

DESSERTS

Spiced Christmas pudding



BOXING DAY BRUNCH



BOXING DAY BRUNCH AT DOVETALE

Available on 26 & 27 December 2025

Oysters & Bloody Mary 24

Caviar 30g 90/ 50g 150

Whisky-cured salmon & scrambled eggs 26

Hot honey & mustard glazed ham with poached eggs & hollandaise 24

Scottish lobster omelette with soft herbs 36

Avocado everything 24

Eggs Florentine 24

The Big BD Breakfast 28

bacon, pigs in blankets, apricot & pine nut stuffing, black pudding, eggs & cranberry jam

Pickled beetroot salad with apple, endive & pecans 24

Hot bronze turkey, stuffing & cranberry bap with hot gravy 21

Chalk stream trout with new potatoes, watercress & hollandaise 26

Fried chicken with pancakes & maple syrup 24

Smoked gammon, egg & chips 26

Boxing Day trifle 14

Ice cream trolley 18

Christmas sticky toffee pudding 14



NEW YEAR'S EVE



NEW YEAR'S EVE AT DOVETALE

Four-course menu | 225/adult, 175/plant-based, 55/child

Wine pairing available, pre-order required.

TO BEGIN

Warm roast chicken broth

Comté, caramelised onion & black truffle brioche

Vegetarian option: warm mushroom broth, Comté, caramelised onion & black truffle tart

FIRST COURSE

Citrus-cured seabass with bergamot, mandarin & preserved kumquat, fennel pollen & finger lime caviar

Vegetarian option: bergamot, mandarin & preserved kumquat salad with Treviso & fennel

SECOND COURSE

Roasted potato ravioli with ceps & Aligoté foam

MAINS (CHOICE OF)

Roasted English Wagyu sirloin with smoked bone marrow, red wine & pommes Maxime

Grilled lobster tail with shiitake mushroom, spring onion & coral butter

Vegetarian: Baby celeriac "Waldorf" with walnut butter, celery & apple

TO FINISH

Chocolate & Manni Oil of Life

