

**CHRISTMAS DAY**



## CHRISTMAS DAY AT DOVETALE

An expertly curated wine pairing, selected by our Michelin-starred Wine Director, Tara Ozols is available for £100/pp, pre-order required.  
£195/person, £95/child

### TO START

Spiced Christmas milk buns, whipped maple butter

Scottish smoked salmon, cucumber, dill & lemon

Burrata, spiced apricot, orange & chicory jam

Pâté en croûte

Lobster, crab & prawn cocktail

Add 50g Umai caviar - £150/per tin

Add 50g whole winter black truffle for the table - £150

Add 50g whole white alba truffle for the table - £600

### CHOICE OF

Stuffed ballotine of turkey

Aged beef wellington

Salt-baked trout

Note, a vegetarian main from the plant-based menu can be substituted here

### SIDES TO SHARE

Pigs in blankets

Honey roast parsnips & carrots

Cider braised spiced red cabbage & apple

Brussels, pecans & maple syrup

Roasties

Cranberry jam

Gravy

### DESSERT

Christmas yule log tree, chocolate, almond praline & espresso

Mont Blanc

Neal's Yard British cheese & sourdough crackers

To note, starters are crafted to share, the mains are individually plated and the dessert will be for the table.

A discretionary service charge of 15% will be added to the total bill.

All our prices are inclusive of VAT.



## **PLANT-BASED CHRISTMAS DAY AT DOVETALE**

An expertly curated wine pairing, selected by our Michelin-starred Wine Director, Tara Ozols is available for £100/pp, pre-order required.  
£195/person, £95/child

### **TO START, A CHOICE OF**

Spiced butternut squash soup, chestnut & cranberry

Chicory, pear & walnut salad, maple dressing

Salsify vinaigrette carpaccio, black truffle & chives

Add 50g whole winter black truffle for the table - £150

Add 50g whole white alba truffle for the table - £600

### **TO FOLLOW, A CHOICE OF**

Roasted cauliflower steak, raisins & pine nuts

Nut roast stuffed marrow

Roast gnocchi, cep mushrooms, truffle & hazelnut vinaigrette

### **SIDES TO SHARE**

Roast parsnips & carrots

Cider braised spiced red cabbage & apple

Brussels, pecans & maple syrup

Roasties

Cranberry jam

Gravy

### **DESSERTS**

Yuzu kalamansi Cremieux, buckwheat & hazelnut ice cream

Valrhona dark chocolate 72%, pear & almond tart

Available on 25 December, 2024 only

To note, menu is crafted for one person and requires a pre-order in advance for the whole menu.

Should you have any food allergies, intolerances or dietary restrictions please let our team know when placing your order.

A discretionary service charge of 15% will be added to the total bill.

All our prices are inclusive of VAT.

