

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

