

# The Dovecote Buttery 2019 Christmas Menu

3 Courses £25.00 per person / £28.00 private evening hire (min 25 guests)

## Starters

Homemade Soup of the Day (V)

Coriander and Star Anise Pork Rilette

Pear and Walnut Salad with Cranberry Dressing (VG)

Prawn Cocktail with Crisp Baby Gem

Aromatic Beetroot with a Yoghurt Dressing (V)

## Mains

(Sprouts and Vegetables served on the table)

Roast Turkey with Roast Potatoes and Classic Trimmings

Roast Rump of Lamb with Roast Potatoes, Green Cabbage, Mint Gravy and Redcurrant Jelly

Butter Poached Sea Bass, Pea Velouté, Samphire and Dill Oil

Risotto of Wild Mushrooms and Truffle Oil (V/VG)

Venison Sausage & Mash with Mulled Wine Braised Red Cabbage

Vegetarian Pie of The Day

## Sides

Truffle & Parmesan Fries £3.50

Star Anise and Honey Glazed Carrots £3

Roast/New Pots £3

Chestnut & Bacon Sprout Slaw £3

## Desserts

From our Dessert Counter

Cheese Board (+ £4.00)

Christmas Pudding

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Christmas Menu available from December 1st through to close on December 22nd

All parties will be required to pre order and pay a €10 deposit per person in advance to secure table booking. In case of no deposit being received, tables will be re-let one week before date of booking.

Please make clear any allergies upon pre order

Reduction in numbers less than 24 hours before booking will lose deposit

No shows on day of booking will be charged in full

Coffee or Tea

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