

The Dashwood Christmas Menu

2017

Starters

- Jerusalem Artichoke & Cauliflower Soup, Brioche Roll (V) GF
- Roasted Shallot Tart with Beetroot Puree, Goats Cheese Bonbon & Balsamic Dressing (V)
- Smoked Duck Carpaccio with Caper Berries & Blood Orange Gel GF
- Garlic Prawn Cocktail with Thousand Island Panna Cotta & Apple Sorbet GF
- Baked Mini Camembert, Date & Pear Chutney, Artisan Bread (V)

Mains

- Traditional Cotswold Roast Turkey Ballantine with Goose Fat Roast Potatoes, Thyme & Honey
Roasted Parsnips, Swede, Carrots & Chestnut Brussel Sprouts GF
- Local Daube of Beef with Garlic Mash, Fine Beans, and Pancetta,
Silver Skin Onion Bourguignon GF
- Braised Lamb Shoulder, Chateau Potatoes, Vine Tomato & Balsamic Onion Jus GF
- Pink Cornish Pacific Salmon, Dauphinoise Potatoes, Sprout Broccoli
with a Beurre Noisette GF
- Wild Mushroom Biryani Parcel, Puy Lentil Dhal, Toasted Almonds
& Blackberry-Mint Raita (V)

Dessert

- Traditional Christmas Pudding, Brandy & Clove Sauce
- Pistachio & Blueberry Tart, Raspberry Ice Cream & Blueberry Fluid Gel
- Chocolate & Raspberry Tart, Strawberry Ice Cream
- Selection of Artisan Cheeses, Date & Pear Chutney, Assorted Biscuits
- Selection of Sorbets GF



Two Courses £24.95 or Three Courses - £29.95

£10 per person deposit and pre-order will secure your booking. Available throughout December. Minimum of 6 Guests. Starter and main or main and dessert for the whole party, if 2 course option is selected. A 10 % service charge will be added to your final bill. (V) These dishes are suitable for vegetarians. Whilst we take care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi-kitchen environment. GF Gluten Free. Prices include VAT at the current rate.