



Dillington House

Festive Dining Menu 2021

Starters

Roasted Butternut Squash & Sweet Potato Soup with Parsnip Crisps served with a Warm Roll (GF/DF)

Cognac infused Chicken Liver Pate with a Home-made Red Onion Relish & Toasted Rosemary Focaccia (GF Bread Option)

Cured Scottish Mackerel with Indian Spices, Lime & Coriander on a Bed of Rocket (GF/DF)

Filled Mushrooms with Cream Cheese, Spinach & Leeks on a ribbon Salad of Courgettes & Carrots served with a Balsamic Glaze (GF) (Vegan Option Available)

Mains

Roasted Turkey Breast with Festive Stuffing, Pigs in Blankets, a Deliciously Rich Gravy and Cranberry Sauce (GF/DF)

Slow Roasted Topside of Beef with a Yorkshire Pudding served on a Bed of Red Cabbage & a Red Wine Jus (GF/DF)

Pan-fried Sea Bass Fillet on Sautéed Saffron with a Chive, White Wine & Lemon Sauce (GF/DF Without the Sauce)

Pan Fried Gnocchi with Sun Blushed Tomatoes, Spinach, Pine nuts & a Garlic Cream Sauce (V)

Nut, Cranberry & Lentil Bake with a Red Currant Jus (VEGAN, DF/GF)

All Served with Crispy Roast & Steamed New Potatoes, Chantenay Carrots,

Brussel Sprouts & Roasted Parsnips



Desserts

Baked Apple filled with Sultanas, Spices & Sugar Served with Festive Ice-cream or Clotted Cream (GF & DF with DF ice-cream)

Dillington's Famous Home-made Christmas Pudding served with Devonshire Clotted Cream, Double Cream or Ice-cream (VEGAN Option Available Served with Soya Cream or Gluten Free Option on Request)

Individual Glazed Lemon Tart Garnished with Chocolate Dipped Strawberries & Lemon Sorbet

Chocolate & Ginger Brownie Served with Clotted Cream, Ice-cream, or Soya Cream (VEGAN)GF/DF)

A Plated Selection of West Country Cheeses with Homemade Spiced Christmas Chutney, Grapes, Batons of Celery and Savoury Biscuits (GF Biscuits Available)