



# *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 Samphire 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*

*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  
(Vegan or Gluten Free Option available on Request)*

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

*£31.95 per person*

