



Dillington House Festive Dining Menu 2022

Starters

Plum Tomato and Roasted Pepper Soup

Italian Plum Tomatoes Roasted Red Peppers in a Smooth Soup Finished with a Basil Oil served with Freshly Baked Bread ^(Ce/G)

Cognac Chicken Liver Pate

Chicken Liver Pate Infused with Cognac Served with a Sticky Fig Relish and Sourdough Melba Toasts ^(S/M/So/G)

Salmon Gravavlax

Home Cured Salmon in Beetroot and Dill with Pickled Leaves a Horseradish Crème Fraiche and Rye Bread Crumb ^(F/E/G/Mu/S)

Mains

Turkey and all the Trimmings

Roast Turkey Breast with Chestnut Stuffing, Pigs in Blankets, Cranberry Sauce and Festive Gravy ^(G/M/Ce/N/S)

Braised Short Rib

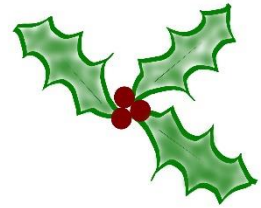
Slow Cooked Beef Short Rib in a Rich Red Wine Jus Served Over Creamy Potato and Celeriac Mash ^(M/Ce/S)

Salmon Filo Parcel

A Fillet of Salmon with Cream Cheese and Wilted Spinach Wrapped In Light Crisp Filo Pastry served with a White Wine and Dill Cream Sauce ^(G/E/M/S/Ce)

Squash and Chestnut Lentil Bake

*Roasted Butternut Squash, Chestnuts in a Baked Lentil Loaf with a Herb Dressing ^(N)
All Served with Crisp Roast Potatoes, Steamed New Potatoes a Medley of Seasonal Vegetables and Roasted Roots*



Desserts

Christmas Pudding

Classic Christmas Pudding with Brandy Sauce and Cornish Clotted Cream (M/G/E/S)

Tart Au Citron

Lemon Tart with Mango Sorbet and Blueberry Compote (M/G/E)

Chocolate Brownie

Homemade Chocolate Brownie with raspberry coulis topped with Vanilla Ice Cream (M/G/E)

Home Made Mince Pie Tea or Coffee (M/G/N/E/S)

£38.00 Per Person



Please Let Us Know If You Have Any Allergies

Please Be Aware That All Dishes May Contain Trace Elements of Any Allergen

**G = Gluten, M = Milk, E = Egg, S = Sulphites, N = Nuts, P = Peanuts, Se = Sesame Seed,
Mu = Mustard, L = Lupin, C = Crustacean, F = Fish, Mo = Molluscs, Ce = Celery, So = Soya**