



Dorothy AND Marshall

Christmas Day



TO SHARE

Dorothy & Marshall Charcuterie | Pastrami Cured Sea Trout | Beer Battered Cod Cheeks | Sourdough
Truffled Glamorgan Croquette | Iced Vegetables & Pink Garlic | Olives & Almonds



MAINS

Roast Kelly Bronze Turkey or Roast Dedham Vale Beef
with
Dingley Dell Chipolatas In Blankets | Prune, Chestnut & Sage Stuffing
Yorkshire Pudding & Confit Onions | Pan Gravy

Grilled Salmon | Dorset Crab | Mussels | Clams | Sea Fennel | Sparkling Wine

Heritage Squash Pithivier | Portobello Mushroom | Spinach | Jerusalem Artichoke

For the table

Roasted Potatoes | Brussel Sprout Tops, Leeks & Mustard | Honey & Chilli Roasted Roots
Double Cauliflower Cheese | Braised Red Cabbage | Watercress



DESSERTS

Christmas Ice Cream Sundae | Boozy Fruits | Candied Nuts | Meringues | Hot Chocolate

‘A Trifle Christmas’ | Sweet Sherry Parkin | Ginger Custard | Rhubarb

Traditional Flamed Christmas Pudding | Custard | Blood Orange

Great British Cheeses | Chutney | Iced Vegetables | Fruit | Crackers

Cheese Board Supplement £5

Great British Cheeses | Chutney | Iced Vegetables | Fruit | Crackers

£110 per person

Including a glass of fizz or non-alcoholic cocktail

