

# DULCE DOMUM

## CHRISTMAS SET MENU

£45.00 PER PERSON - 5 COURSES

BREAD AND OLIVES

### • STARTERS •

WINTER ROOT VEGETABLE SOUP (V)

*Served with crusty bread and parsnip crisps*

SMOKED SALMON AND PRAWN COCKTAIL

*Served with cocktail sauce and brown bread*

DUCK, PORK & PORT WINE PÂTÉ

*Served with melba toast and orange, cranberry & red onion marmalade*

SAUTEÉD WILD MUSHROOMS AND SHALLOTS (V)

*Creamy butter, garlic, parsley, white wine, and a touch of cream. Served with bread.*

### • MAINS •

ROAST TURKEY WITH CHESTNUT & CRANBERRY STUFFING

*Served with trimmings and finished with sage & white wine jus*

SALMON & HAKE ON CROÛTE WITH TARRAGON, WILTED SPINACH AND LEMON BUTTER

*Served with new potatoes and vegetable bundle*

28-DAY MATURED CHARGRILLED SIRLOIN STEAK

*Served with Lyonnaise new potatoes and vegetable medley*

CABBAGE, MUSHROOM, LEEK & CHESTNUT PARCEL (V)

*Served with sweet tomato sauce, new potatoes and fine beans*

### • DESSERTS •

CHRISTMAS PUDDING

INDULGENT CHOCOLATE SURPRISE

WHITE CHOCOLATE & WINTER BERRY CHEESECAKE

TART AU CITRON

COFFEE AND MINCE PIES

# DULCE DOMUM

## CHRISTMAS SET MENU

£55.95 PER PERSON - 5 COURSES

BREAD AND OLIVES

### • STARTERS •

SMOKED DUCK SUPREME WITH ARTICHOKE HEART

*Served with mixed leaves, parmesan flakes and port wine reduction*

CREAM CHEESE WITH DILL AND SMOKED SALMON ROULADE

*Served with mixed leaves and lemon dressing*

STUFFED ROASTED FIELD MUSHROOMS (V)

*Served with a creamy garlic and white wine sauce*

CRISPY BREADED BRIE (V)

*Served with cranberry sauce and finished with basil oil on a salad garnish*

HONEY-ROASTED CARROT AND PARSNIP SOUP (V)

*Served with crusty bread and parsnip & beetroot crisps*

### • MAINS •

ROAST NORFOLK TURKEY

*Served with apricot, cranberry & sage stuffing, pancetta wrapped chipolatas and finished with sage & white wine jus*

HERB CRUST LAMB RUMP

*Served with roasted vegetables. Finished with red wine & rosemary sauce*

HAKE LOIN ON A COD & PANCETTA FISH CAKE WITH PISTACHIO & WALNUT CRUST

*Served with oregano new potatoes, vegetable medley, and lemon, butter & white wine sauce*

CHARGRILLED RIBEYE OF BEEF

*Served with Duchess potatoes, vegetable bundle, and Madeira wine sauce*

STUFFED AUBERGINE AU GRATIN (V)

*Served with new potatoes and tomato & sweet roast pepper sauce*

### • DESSERTS •

CHRISTMAS PUDDING

WHITE CHOCOLATE & WINTER BERRY CHEESECAKE

APPLE & FRUITS OF THE FOREST CRUMBLE WITH CUSTARD

DARK CHOCOLATE PYRAMID

COFFEE AND MINCE PIES

# DULCE DOMUM

## CHRISTMAS SET MENU

£99.95 PER PERSON - 7 COURSES

*£30 deposit per person upon booking*

BREAD AND OLIVES

### • STARTERS •

WINTER ROOT VEGETABLE SOUP (V)

*Served with crusty bread and parsnip & sweet potato crisps*

SMOKED SALMON AND FRESH CRAB ROSETTE

*Served with cucumber and sun-blushed tomatoes. Drizzled with citrus dressing*

DUCK, PORK & PORT WINE PÂTÉ

*Served with melba toast and orange, cranberry & red onion marmalade*

KING PRAWNS, CRAY FISH AND SEAFOOD COCKTAIL

*Served with citrus dressing*

SMOKED CHICKEN AND DUCK SUPREME

*Served on a bed of mixed leaves and poached pears. Drizzled with balsamic dressing*

PAN-FRIED WOOD PIGEON BREAST

*Served with puy lentils tabbouleh*

### • INTERMEZZO •

CHAMPAGNE SORBET

### • MAINS •

ROAST TURKEY WITH CHESTNUT & CRANBERRY STUFFING

*Served with trimmings and finished with sage & white wine jus*

JUMBO KING PRAWNS WITH TARRAGON AND LEMON BUTTER

*Served with parsley new potatoes and shredded vegetables*

CHARGRILLED RACK OF LAMB

*Served with a herb & mustard crust, mint new roast potatoes, vegetable bundle, and red wine & rosemary sauce*

FILLET OF BEEF WELLINGTON

*Served with a vegetable bundle, dauphinoise potatoes, and Madeira wine sauce*

CABBAGE, MUSHROOM, LEEK & CHESTNUT PARCEL (V)

*Served with new potatoes and tomato & sweet roast pepper sauce*

### • DESSERTS •

CHRISTMAS PUDDING

INDULGENT CHOCOLATE SURPRISE

WHITE CHOCOLATE & WINTER BERRY CHEESECAKE

CHEESE AND CRACKERS

COFFEE AND MINCE PIES