



THE DOYEN

FESTIVE DINING MENU

STARTERS



- Potato and leek soup, sour cream and chives, house bread (V)

Crispy confit duck leg, green lentils,
braised red cabbage

Prawn cocktail, spiced Marie Rose,
baby gem, confit tomato, wheaten bread

Chowder, smoked haddock, mussels, bacon, sweetcorn, spring onion

MAINS

Roast Turkey and Givan's ham, chipolata,
chestnut & cranberry stuffing, bread sauce

Slow cooked feather-blade of beef, parsnip purée, stroganoff sauce

Pan roast cod, white bean & black pudding cassoulet,
crispy kale,
port reduction

Wild mushroom pappardelle, sautéed spinach,
brown butter breadcrumbs (V)

All mains served with cinnamon spiced red cabbage,
honey roast vegetables and selection of potatoes

DESSERT

Christmas pudding, brandy custard

Orange & cinnamon pannacotta, roasted plums

Dark chocolate & caramel brownie
with chocolate sauce and vanilla ice-cream

Selection of ice-creams,
cranberry & white chocolate cookie (GFO)

Mon-Thu: 2 Courses £22.95 / 3 Courses £26.95 Fri & Sat: 3 Courses £29.95

(V) - Vegetarian

Food Allergies and Intolerances: When placing your order, please speak to our staff about the ingredients used in your meal.

Please be advised that food allergens are handled in the kitchen. In some cases, allergens may be unavoidably present due to shared equipment or the ingredients used.