



Christmas Menu 2019

2 courses £23.95 | 3 courses £29.95

STARTER

Chicken, cranberry and brandy pate, **S1**
spiced fruit chutney, toast.



Prawn cocktail with avocado, pink grapefruit, **S2**
marie rose sauce.



Wye valley smoked salmon, pickled beetroot, celeriac remoulade. **S3**



Seasonal soup of the day, crusty bread. **S4**



Woodland mushrooms, garlic cream, toasted focaccia. **S5**

MAINS

Roast turkey with all the trimmings, roast potatoes, seasonal **M1**
vegetables, pigs in blankets, stuffing, cranberry sauce, gravy.



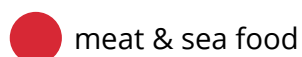
Pan fried salmon, crushed potato, cake, **M2**
seasonal vegetables, lemon caper butter.



Spinach and ricotta ravioli, mushroom cream sauce, parmesan. **M3**



Butternut, feta, spinach wellington, roast potatoes, **M4**
seasonal vegetables, cranberry sauce, vegetarian gravy.



meat & sea food



vegetarian



PUDDINGS

Christmas pudding, brandy sauce. **P1**



English cheeses, spiced fruit chutney, crackers, grapes and celery. **P2**



Chocolate, honeycomb tart, raspberry sauce. **P3**



Lemon tart, red fruit compote. **P4**



**Bookings available Monday to Friday
between 12 – 3pm from 2nd December 2019**

To book in store: please hand a completed booking form to a member of staff within our café along with a £5 deposit per person.

To book online: please email a completed booking form to admin@dckg.co.uk. A member of staff will then call you on your preferred number to arrange payment of the deposit. Your booking is only secure once your deposit has been paid.

Deposits are non-refundable.

Food Allergies & Intolerances: Please speak to our staff about the ingredients in your meal when making your order.