



CHRISTMAS LUNCH MENU



STARTERS

POTATO AND LEEK SOUP
served with fresh cream

CLONAKILTY BLACK PUDDING, SMOKED
PANCETTA, BABY GEM & CANDIED WALNUT SALAD
with Dillons house dressing

CHICKEN AND MUSHROOM VOL AU VENT
served with mixed leaves



MAIN COURSE

TRADITIONAL TURKEY AND HAM
with sage and onion stuffing and roast gravy

PAN SEARED HAKE
with new potato, chorizo and sun blushed tomato
hash served with basil and rocket pesto

CHICKEN PASCAL
Sage and onion stuffed chicken fillet, wrapped in smoked
bacon and enveloped in golden fried breadcrumbs

FILO PASTRY PARCEL
with roast peppers, caramelised onion and goats cheese

ALL MAINS SERVED WITH CREAMED POTATOES, HONEY AND
HERB ROAST VEGETABLES AND DUCK FAT ROASTIES.



DESSERT

ASSIETTE OF DESSERTS

White chocolate and rum macerated golden raisin cheesecake
Lime curd meringue with fresh raspberries
Christmas pudding with brandy custard

Tea or Coffee

