



CHRISTMAS DAY

Accompanied with a glass of sparkling

£70

per person

Cold Buffet

Cold cut board, (accompaniment with pickle gherkins, sun dried tomato, roasted artichoke, nocellara olives)

Mixed vegetable Crudit  served with red pepper hummus

Smoked salmon, lemon cr me fraiche, avruga caviar, blinis

Mini turkey slider, baby gem salad, tomato, cranberry mayo

Teriyaki aubergine rolls, red cabbage, sweet chilli

Brassica salad - Roasted pumpkin and feta salad, chickpeas, datterino tomato, mixed leaf, pomegranate, red onion, sumac

Soup

Spiced Pumpkin & carrots soup, served with bread rolls

Main

Stuffed ballotine of Lock drove farm turkey, rosemary potatoes, roasted carrots, parsnips, Brussel sprouts, pig in blanket (Served with all the traditional accompaniments & turkey gravy)

Philo cumin butternut squash & spiced lentils Wellington

Steamed bao bun with crunchy vegetable and oyster mushroom

Poached wild Salmon, Fennel & borlotti bean cassoulet, tarragon sauce

Dessert Buffet

Mince pie

Christmas mulled rice pudding

Panettone pudding and custard cream

Artisan Selection of Cheese, black grapes, figs chutney, millers' crackers

Coffee + petit four

THE
DIXON

A discretionary service charge of 12.5% will be added. All prices include VAT at the current rate. Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink. Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we can not guarantee an allergen free environment. Our menu description do not list all ingredients.

(V) does not contain meat or fish.

(VG) does not contain any animal products. (GF) Gluten free.





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