



FESTIVE menu

£10pp deposit required

Add a glass of Prosecco on arrival for £6pp

STARTERS

Crab & Cod Croquettes

with saffron mayonnaise, pickled shallots and cherry tomatoes.

Broccoli & Stilton Soup V, GF

with warm bloomer and butter.

Baked Beetroot Carpaccio VG, GF

with whipped vegan feta, toasted tarragon sourdough croutons, pickled shallots and balsamic glaze.

Chicken & Ham Hock Terrine

with sourdough crostini and an apricot and ginger chutney.

Garlic Mushrooms VG, GF

button mushrooms tossed with garlic and vegan cream.

DESSERTS

Trillionaire's Chocolate Tart VG, GF

with salted caramel ice cream and Belgian chocolate sauce.

Warm Christmas Pudding v

with brandy cream.

Apple & Blackberry Crumble VG

with vegan vanilla ice cream.

Bailey's & White Chocolate Brulee v

MAIN COURSES

Roast Turkey GF

with rosemary and garlic roast potatoes, honey glazed carrot, braised red cabbage, seasonal greens, pigs in blankets, sage and onion stuffing, rich turkey gravy and a yorkshire pudding.

Slow Braised Shin of Beef GF

with champ potatoes, honey glazed carrot, broccoli, beef gravy and a Yorkshire pudding.

Pan Roasted Salmon Fillet GF

with crushed new potatoes, green beans and a roasted red pepper sauce.

Sweet Potato & Kale Pie VG

with rosemary and garlic roast potatoes, broccoli, roasted carrot and a cranberry vegan gravy.

2 COURSE £31.95

3 COURSE £36.95

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www.duttonschester.com

(V) - suitable for vegetarians, (VG) - suitable for vegans, (GF) - No Gluten Containing Ingredients or can be adapted without gluten. If you suffer from a food related allergy please inform a team member for advice before you order. Not all ingredients are listed on the menu & our kitchen uses nuts, gluten and other allergens. Although every care is taken to prevent cross contamination of allergens we cannot guarantee it. Fish may contain bones. A 10% discretionary service charge will be added to your bill, please ask if you wish to remove this. All service charge and tips is paid 100% to our team.

