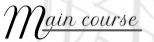


pristmas-merile

Oven baked goats cheese & beetroot salad Roast red pepper & tomato soup with warm crusty bread roll

> Venison terrine & spiced chutney with sourdough bread



Traditional turkey, ham & stuffing with festive trimmings Oven roasted rump of lamb with seasonal greens & red wine jus

Chicken supreme with bacon & leek sauce Oven roasted aubergine marinated in teriyaki & chilli with lentil & vegetable ragout (v)

> Roasted fillet of seabass with prawn & dill cream sauce

802 Sirloin steak with festive trimmings £5 supplement applies

)<u>essert</u>

Sherry trifle Chocolate fondant & ice cream Christmas pudding & brandy sauce

Merry Christmas from everyone at Dobbins inn

a 10% staff service charge will be added to all parties of 6 or more diners, across all menus during this time. Please note that split bills will not be available.

MAIN COURSE

£14 TWO COURSES

I WO COURSES

£18.95 Three courses

£22.95

• All bookings are subject to availability

• A 50% non-refundable deposit is required to confirm all bookings.

Jerms & Concille

- All prices are inclusive of VAT
- No alcohol or other beverages may be brought into the hotel for consumption.
- All bookings made after 29th November require full payment.
- Final numbers & menu selections must be received no later than 1 week before the reservation date.
- An additional 10% service charge will apply to all parties of 6 or more for all menus & events dining in Landings restaurant or our bar lounge.
- Parties must be seated 15 minutes prior to food service. Lateness may result in forfeited courses.
- Please inform staff if any of your party have any dietary requirements as it may not be possible to accommodate at short notice.
- Parties will be limited to 2.5 hours at the table.
- Bookings will be subject to current Covid 19 Regulations & instructions from management & staff should be followed at all times.
- Terms & conditions are subject to thangkruithout notice. everyone at Dabbins inn