

# THE FESTIVE

@ THE DUNAVON

2 COURSE £20 OR 3 COURSE £25 INCLUDING A GLASS OF WINE PER PERSON

## STARTERS

**CURRIED LENTIL, PARSNIP & APPLE SOUP**  
warm bread roll

**AROMATIC DHAL FRITTERS**  
cauliflower and onion bhaji, raita and chilli ginger dip

**THE DUNAVON PÂTÉ DE CAMPAGNE**  
toasted sourdough, piccalilli

**SMOKED HADDOCK ARANCINI**  
beetroot salsa, sautéed baby spinach, poached hens egg



## MAINS

**ROAST BREAST OF TURKEY & GLAZED HAM**  
thyme roast potatoes, honey roast carrots & parsnips, sprouts, pigs 'n' blankets, skirlie & house gravy

**ROAST FILLET OF SALMON WITH PISTACHIO & HERB CRUST**  
bubble 'n' squeak potato cake, tenderstem broccoli, prosecco & lobster sauce, shredded sprouts

**SLOW BRAISED PORK BELLY**  
black budding mash, pork cheek, mustard grain & cider sauce, roasted carrots, parsnips & brussel sprouts

**SWEET POTATO, CASHEW & APRICOT TART**  
buttered potatoes, roasted winter vegetables, spicy tomato sauce

## DESSERTS

**CHOCOLATE AND CARAMEL BROWNIE**  
rum & raisin ice cream, hot butterscotch sauce

**APPLE & BLACKBERRY CRUMBLE TART**  
hot creamy custard

**WARMED CHRISTMAS PUDDING**  
crème anglaise, vanilla tuile

**CHEESEBOARD**  
blue murder, brie, smoked cheddar, with apple chutney and oatcakes



Booking & £10 Non-Refundable Deposit Per Person Required, Pre-Order Required  
Minimum 72 hours in Advance, Available Monday 23rd November – Tuesday 22nd  
December Inclusive

If you have any allergens, please advise & ask your server for more information. Food is fried using genetically modified oil