

FESTIVE
|| LUNCH ||

dulse

THE
WATERFRONT



MILFORD
HAVEN

Monday to Friday

THREE COURSES 28.00 PER PERSON
TWO COURSES 23.00 PER PERSON



Saturday

THREE COURSES 31.00 PER PERSON
TWO COURSES 26.00 PER PERSON

|| Starters

SALMON AND HORSERADISH PATÉ

MUSTARD, PICKLED CUCUMBER, WATERCRESS, CORNBREAD
(F,G,D,E,SD,MU)

HAM HOCK TERRINE

SAGE AND ONION MAYONNAISE, PICKLED APPLE, ONION BREAD
(G,D)

ONION AND PEMBROKESHIRE CIDER SOUP

CAERPHILLY CHEESE, ROASTED SHALLOTS, CRISPY KALE
(V,D)

|| Mains

ROASTED TURKEY

SAGE AND ONION SAUSAGE WRAPPED IN BACON, PORK STUFFING, HERB POTATO, SWEDE AND CARROT MASH, ROASTED PARSNIP AND CARROT, BRUSSELS SPROUTS, RICH TURKEY JUS (G,S,E,SD,C)

GLAMORGAN SAUSAGE AND ONION CHUTNEY

HERB POTATO, SWEDE AND CARROT PURÉE, ROASTED PARSNIP AND CARROT, BRUSSELS SPROUTS, RICH ROSEMARY JUS
(V,G,D,E,SD)

ROASTED FILLET OF COD

DILL MASHED POTATO, SEAWEED BEURRE BLANC, GARLIC ROASTED FINE BEANS, BACON AND CHESTNUTS
(F,D,SD,N)

|| Dessert

TRADITIONAL CHRISTMAS PUDDING

BARTI SPICED RUM AND RAISIN CUSTARD, MULLED BERRIES
(V,G,D,E)

RASPBERRY AND WHITE CHOCOLATE BAKEWELL

RASPBERRY JAM ICE CREAM, RASPBERRY AND CHAMBORD GEL
(V,G,N,S,D,E)

ORANGE AND VANILLA PANNA COTTA

SOUR CHERRY SORBET, CHOCOLATE BROWNIE
(V,S)

A discretionary 10% service charge will be added to your bill.

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

(V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin.