

FESTIVE
|| DINNER ||

dulse

THE
WATERFRONT



MILFORD
HAVEN

|| Starters

ONION AND PEMBROKESHIRE CIDER SOUP

PICKLED GRANNY SMITH APPLES, CANDIED HAZELNUTS (V,H,SD)

HAM HOCK TERRINE

PINEAPPLE AND GINGER CHUTNEY, SOUSED CARROTS, ONION BREAD (W,B,SD)

|| Mains

ROASTED TURKEY

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

GLAMORGAN SAUSAGE AND ONION CHUTNEY

HERB POTATO, CRUSHED SWEDE AND CARROT PURÉE, ROASTED PARSNIP AND CARROT, BRUSSELS SPROUTS, RICH ROSEMARY GRAVY (V,W,D,E)

|| Dessert

TRADITIONAL CHRISTMAS PUDDING

BARTI SPICED RUM AND RAISIN CUSTARD, MULLED BERRIES (V,W,S,D,E,SD)

CINNAMON PANNA COTTA

APPLE COMPOTE, CRUMBLE, VANILLA CREAM (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.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat

Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide

Lifestyle: 🌱 Plant-based, (V) Vegetarian