

FESTIVE  
|| LUNCH ||

dulse

THE  
WATERFRONT

||

MILFORD  
HAVEN

## || Starters

### ONION AND PEMBROKESHIRE CIDER SOUP

PICKLED GRANNY SMITH APPLE, CANDIED HAZELNUT (V,H,SD)

### HAM HOCK TERRINE

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

### SALMON AND HADDOCK FISH CAKE

MUSTARD AND TARRAGON VELOUTÉ, SAMPHIRE AND PICKLED FENNEL  
(W,F,D,E,SD,MU)

## || 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)

### ROASTED FILLET OF PLAICE

CAPER AND COCKLE BUTTER, CABBAGE AND BACON, CHIVE MASH (F,M,D,SD,C)

## || Dessert

### TRADITIONAL CHRISTMAS PUDDING

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

### WHITE CHOCOLATE, PECAN AND MANDARIN BLONDIE

MILK CHOCOLATE MOUSSE, MARMALADE ICE CREAM (V,PN,W,S,D,E)

### 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