

FESTIVE  
|| DINNER ||

# dulse

THE  
WATERFRONT



MILFORD  
HAVEN

TWO COURSES 24.00 PER PERSON  
THREE COURSES 30.00 PER PERSON

## || Starters

### CHICKEN & BLACK PUDDING HASH

TOMATO FONDUE, MUSTARD EMULSION (W,B,E,SD,MU)

### POTATO & HORSERADISH SOUP

CHARRED CORN, SMOKED MACKEREL BEIGNET (F,W,D)

### WILD MUSHROOM PARFAIT

PORT, SOURDOUGH, ONION RELISH (V,R,SP,W,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 & ONION CHUTNEY

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

### BAKED MISO GLAZED SALMON

CHARRED BROCCOLI, SPINACH, LIME BEURRE BLANC (F,M,D,S)

## || Dessert

### TRADITIONAL CHRISTMAS PUDDING

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

### CHOCOLATE & HAZELNUT DELICE

SALTED CARAMEL ICE CREAM (V,H,W,B,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