

DUNE

RESTAURANT

CHRISTMAS EVE MENU

Please advise the team of any intolerances or allergies. Whilst we will advise on dish ingredients, we cannot guarantee against traces or any cross contamination throughout the kitchen

V - Vegetarian

VG - Vegan

VG* - Vegan Option Available

NGCI - Non Gluten Containing Ingredients

NGCI* - Non Gluten Containing Ingredients Option Available

DF - Dairy Free

DF* - Dairy Free Option Available



SNACK

SPICED PUMPKIN CHOUX BUN (V)

START HERE

BEETROOT FONDANT (V, NGCI, DF*)
gorgonzola, fig, walnut, truffle honey

VODKA CURED TROUT (NGCI* DF*)
avocado purée, linseed tuille, Bloody Mary sorbet

DUCK LIVER PARFAIT (NGCI*)
Seville marmalade, clotted cream brioche



MAIN PART

LAMB RUMP (NGCI)
boulangère potato, baba ganoush, broccoli, lamb jus

CORN-FED CHICKEN (NGCI)
dauphinoise, gem & bacon fricassee, fine beans, chicken jus

JOHN DORY (NGCI*)
warm seaweed tartare, dauphine, dill

ROASTED BUTTERNUT SQUASH (NGCI, DF*)
Cornish gouda & crispy sage risotto

SOMETHING SWEET

DARK CHOCOLATE & CLEMENTINE ARCTIC ROLL (V)
Bailey's ganache, roasted hazelnuts

WARM SPICED MINCEMEAT CRUMBLE (V, DF*)
brandy anglaise, clotted cream

CORNISH CHEESES (V, NGCI*)
artisan crackers, quince, celery, grapes

