



DRAGONFLY HOTEL

CHRISTMAS DAY MENU

2 Courses £75.00 | 3 Courses £90 | Glass of Prosecco on Arrival – £8.95

STARTERS

Roasted parsnip & honey velouté | crisp parsnip shards,
fragrant herb oil, baked crusty bread **G,M (V on request)**

Prawn & crawfish cocktail | traditional Marie Rose sauce,
crisp baby gem lettuce, fresh lemon, brown bread **CR,E,G**

Chicken liver & brandy parfait | red onion chutney, toasted sourdough,
dressed seasonal leaves **G,M,SO**

Smoked salmon & dill salad | capers, pickled cucumber, bright lemon dressing **F**

Festive scotch egg | pork & sage sausage meat, mustard mayonnaise,
fresh dressed leaves **E,G,MU**

MAINS

Traditional roast turkey & festive trimmings | sage & onion stuffing, pigs in blankets,
crisp roast potatoes, seasonal vegetables, rich traditional gravy **G**

Slow-roasted sirloin of beef | crisp Yorkshire pudding, roast potatoes, seasonal vegetables,
rich red wine gravy **G**

Pan-roasted salmon fillet | crushed new potatoes, winter greens,
silky lemon butter sauce **F,M**

Braised lamb shank | creamy mashed potato, rosemary-infused jus,
seasonal root vegetables **M**

Cumin spiced butternut squash Wellington | roast potatoes, seasonal vegetables,
rich vegetarian gravy **G**

DESSERTS

Traditional Christmas pudding | warm brandy sauce **G,M**

Sticky toffee pudding | toffee sauce, vanilla ice cream **E,G,M,SO**

White chocolate & raspberry cheesecake | raspberry compote **E,G,M**

Chocolate orange torte | rich chocolate sauce, clotted cream **S**

Lemon tart | raspberry coulis, fresh seasonal berries **E,G,M (V on request)**

AFTER DINNER

Artisan cheese selection – £9.95 supplement
| fine cheeses, artisan crackers, fresh grapes, chutney **G,M,SO**

**A selection of fine teas, freshly brewed coffee
& traditional mince pies **G****

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HOTELS

Our suppliers and kitchens handle numerous ingredients and allergens. While we have strict controls in place to reduce the risk of contamination, unfortunately, it is not possible for us to guarantee that our dishes are allergen-free.

Allergen Key: C celery, G gluten, F fish, CR crustaceans, E eggs, MO molluscs, M milk, SE sesame seeds,
N nuts, MU mustard, P peanut, SO sulphur dioxide, L lupin, S soya

V = Vegetarian on request | VE = Vegan on request | GF = Gluten-free on request | LF = Lactose-free on request