



DRAGONFLY HOTEL

FESTIVE LUNCH & DINNER MENU

2 Courses £26.95 | 3 Courses £32.95

STARTERS

Roasted butternut squash soup | toasted pumpkin seeds, crusty bread roll **G,M**

Classic prawn cocktail | baby gem lettuce, Marie Rose sauce, lemon wedge,
wholegrain sourdough **CR,E,G**

Duck spring rolls | hoisin dip, cucumber ribbons, sesame salad **G,S,SE,SU**

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

MAINS

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

Pan-roasted salmon fillet | crushed new potatoes, winter greens,
dill cream sauce **F,M**

Wild mushroom & spinach risotto | truffle oil, parmesan crisp **M (VE on request)**

Cumberland sausage & mash | buttered greens, crispy onions, onion gravy **G,M**

DESSERTS

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

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

Chocolate orange brownie | chocolate sauce, clotted cream **G,M,N,S**

Vanilla cheesecake | winter berry compote **G,M**

EXTRAS

Cheese board (£8.95 supplement) | brie, mature cheddar, stilton, crackers,
grapes, chutney **G,M,SU**

Add pigs in blankets (£4.50)

Add cauliflower cheese (£4.50)

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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