

Dovecote Buttery 2025 Christmas Menu

2 Course £30 3 Course £37

Available Friday, Saturday & Sunday from Dec 1st to 23rd | 1200 – 1500 | Private evenings available min 30 guests | Pre-booking & Pre-order required

* available gf

Starters

Wild Boar & Cognac Pate – toast, onion marmalade *

Honey Goats Cheese & Beetroot Salad – walnuts, rocket, balsamic glaze (v)*

Salmon Mousse & Salmon Caviar – toast*

Soup of the Day (ve/v)*

Roast Heritage Carrots & Herbs – carrot puree, herb crumb

Mains

Roast Turkey with Classic Trimmings

Coals' Festive Pie – mash, red cabbage, gravy

Butternut Squash & Goats Cheese Risotto (v)*

Pan Fried Sea Bream & Braised Fennel – crushed new potatoes

Vegetable & Mixed Bean Bourguignon – cauliflower mash

Desserts

Festive Panna Cotta – oat crumble, winter fruit compote

Biscoff gnocchi – cinnamon sugar

Dark Chocolate Mousse – chocolate soil (ve/v) *

Xmas Pudding – brandy custard

Dovecote Cheese Board – luxury cheese selection, fruits, crackers, chutney (+£4 supplement)

T&C

£10 deposit per person required, deposit removed from bill on the day. 48 hours notice required for change in numbers, deposit lost if numbers change 48 hours before booking. If paying individually the last guest will be responsible for clearing the bill. Tables are allocated as best for us, then on a first come first serve basis.

If you require a private evening party, please get in touch through Bookings@dovecotefarm.co.uk

For our regular lunch service you can book online, by the above email, or call us on 01536742227

