

Welcome to  
**DABBLING  
DUCK**  
RESTAURANT & BAR



Christmas menu 2021



**MILDLY SPICED BUTTERNUT SQUASH & COCONUT SOUP**

*Warm crusty roll (v/ve)*

**CARAMELISED GOATS CHEESE & BABY FIG SALAD (v)**

**LAYERED SMOKED SALMON**

*Cream cheese & dill terrine, olive oil crostinis*

**LOCALLY SOURCED PAN-FRIED PIGEON BREAST**

*Crispy pancetta & black pudding,  
on a bed of dressed mixed salad leaves,  
homemade red currant & port glaze*



**SUCCULENT WEST COUNTRY TURKEY**

*With a homemade chestnut & sage stuffing,  
pigs in blankets*

**SLOW COOKED ROAST DEVON BEEF**

*Chef's famous yorkshire pudding  
with a rich beef red wine jus*

**POACHED LEMON SOLE**

**STUFFED WITH PRAWN & CAPER MOUSSE**

*Served with a refreshing white wine & lemon sauce*

**SPINACH & RICOTTA RAVIOLI**

*In a rich tomato sauce with a rocket salad garnish (v)*

**TRADITIONAL NUT ROAST**

*With a homemade chestnut & sage stuffing (v/ve)*

*(all served with fresh seasonal vegetables,  
roast & new potatoes)*



**TRADITIONAL CHRISTMAS PUDDING**

*& brandy crème anglaise*

**LIGHTLY POACHED PEARS IN SPICED MULLED WINE**

*Lemon crème fraiche, cinnamon shortbread crumb*

**CHOCOLATE & BRANDY TORTE**

*Chantilly Cream*

**CHEESE & BISCUITS**

*Somerset brie, Devon blue & mature cheddar  
cheese, celery, grapes, Ottervale pineapple  
& onion chutney, traditional crackers*

**COFFEE & CHOCOLATES**



**THURSDAYS & FRIDAYS THROUGHOUT DECEMBER**

**(LUNCH 12PM - 3PM, DINNER 6PM - 8.30PM)**

**£30 FOR THREE COURSES**



**\* CARD PAYMENT ONLY \***