

Welcome to
**DABBLING
DUCK**
RESTAURANT & BAR



Christmas menu 2022



BLOODY MARY SOUP

Tomato & vodka soup served with a warm crusty roll (v/ve)

TRIO OF SEAFOOD

Deep fried calamari, smoked mackerel pate, whitebait, tartare sauce & warm crostini

LOCALLY SOURCED PAN-FRIED PIGEON BREAST

*Crispy pancetta & black pudding on a bed of dressed mixed salad leaves
with a homemade redcurrant & port glaze*

DEEP FRIED BRIE

Cranberry & port sauce



SUCCULENT WEST COUNTRY TURKEY

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

MARMALADE GLAZED HOME-COOKED GAMMON HAM

Parsley sauce

LUXURY FISH PIE

Monkfish, hake, haddock & prawns

BUTTERNUT SQUASH & SAGE RAVIOLI

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

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



TRADITIONAL CHRISTMAS PUDDING

Brandy crème anglaise

CHOCOLATE & BAILEYS TORTE

Baileys cream

PROFITEROLES

Filled with fresh cream, butterscotch sauce

CHEESE & BISCUITS

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



COFFEE & CHOCOLATES

EVERY WEDNESDAY & SATURDAY THROUGHOUT DECEMBER
(LUNCH 12PM – 3PM, DINNER 6PM – 8.30PM)
£34 FOR THREE COURSES