



CHRISTMAS DAY

£55
per person

Cold Buffet

COLD CUT BOARD

Accompaniment with pickle gherkins, sun dried tomato, roasted artichoke, nocellara olives

SMOKED SALMON

Lemon crème fraiche, avruga caviar, blinis

BRASSICA SALAD (vg)

Mix leaf salad, celery, cauliflower floret, broccoli floret, shave courgette, shave cucumber

MIXED VEGETABLE CRUDITÉ (vg)

Served with red pepper hummus

Soup

SPICED PUMPKIN AND CARROTS SOUP (vg)

Served with bread rolls

Main

STUFFED BALLOTINE OF LOCK DROVE FARM TURKEY (gf)

Rosemary potatoes, roasted carrots, parsnips, Brussel sprouts, pig in blanket. Served with all the traditional accompaniments & turkey gravy

PHILO CUMIN BUTTERNUT SQUASH & SPICED LENTILS WELLINGTON (v)

POACHED WILD SALMON (gf)

Fennel & borlotti beans cassoulet, tarragon sauce

Dessert Buffet

MINCE PIE

Christmas pudding, crème anglaise

ARTISAN SELECTION OF CHEESE

Black grapes, figs chutney, millers' crackers

YULE LOG

COFFEE + PETIT FOUR



THE
DIXON

A discretionary service charge of 12.5% will be added. All prices include VAT at the current rate. Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink. Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we can not guarantee an allergen free environment. Our menu description do not list all ingredients. (V) does not contain meat or fish. (VG) does not contain any animal products. (GF) Gluten free.