



3 COURSE FESTIVE MENU

Starter

£40

per person

SMOKED SALMON

Avocado cream, fennel shave, radish, celery cress

BUFFALO MOZZARELLA (v)

Red beetroot hummus, herbs marinated baby vegetables

SIRLOIN BEEF TATAKI

Cauliflower cream, smoked beetroot powder

Main

BUTTER & SAGE PUMPKIN TORTELLI (v)

Amaretto crumb

POACHED ATLANTIC COD LOIN

Crushed potatoes, wilted spinach, lemon beurre blanc sauce, avruga caviar

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

Dessert

LEMON TART

Served with raspberry sorbet

CHRISTMAS PUDDING

Served with crème anglaise

CHEESE PLATE

Served with black grapes, quince jelly, walnuts (pecorino Moliterno al tartufo, bocconcino di Capra di Alta langa, gratin blue)



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.

