Fosse Way, Dinnington, Hinton St. George, Somerset TA17 8SX
email: info@dinningtondocks.com Tel: 01460 52397 www.dinningtondocks.com

Christmas Menu

2 course £33, 3 course £39 – Children £23 & £29 (deposit £10 per head & pre-order)

Starters

Parsnip & thyme soup with toasted hazelnuts (GF VG Option)

Smoked salmon with pickled cucumber, beetroot purée and crispy capers

Cider-braised ham hock terrine with piccalilli and Docks homemade ciabatta (GF Option)

Baked camembert with dried cranberries, rosemary, walnuts and toasted ciabatta (GF option)

Mains

Roast turkey breast with roasted potatoes, pigs in blankets, carrots, parsnips, creamed sprouts, red cabbage, bread sauce and turkey gravy (GF Option)

Roast beef with roasted potatoes, carrots, parsnips, red cabbage, Yorkshire pudding, horseradish cream and beef gravy (GF Option)

Megrim sole with brown crab risotto and samphire (GF)

Chestnut & squash nut roast with roasted potatoes, carrots, parsnips, red cabbage, creamed sprouts, bread sauce and vegetable gravy (VG Option)

Desserts

Christmas pudding with brandy custard and fresh fruit

British cheese board - cheddar, brie & bath blue, with apple, grapes, celery & onion jam.

Cranberry & ginger cheesecake

Mulled poached pear crumble with chocolate and orange custard (GF VG Option)

All our dishes are freshly made by the Docks kitchen team from locally sourced produce – we always welcome your feedback

AA Rosette award for culinary excellence 2025 - 26 & Taste of the West – Gold – Dinning Pub

Food Allergies and Intolerance. Should you have concerns about an allergy or intolerance, please inform a member of staff before ordering food so that they can assist you in your choices. Please Note. We do use flour (gluten), nuts, dairy and other allergens in our busy kitchen; therefore, it is our legal obligation to inform you that all dishes could contain trace elements of these allergens.