

THANKSGIVING



THANKSGIVING AT DOVETALE

An expertly curated wine pairing, selected by our Michelin-starred Wine Director, Tara Ozols is available for £100/pp, pre-order required.

£110/adult, £45/child

TO START

Roast pumpkin soup, cranberries, candied pecans & brown butter

Warm glazed cornbread & whipped maple butter

Grilled bacon wrapped prunes skewer with Minus 8 vinegar glaze

Clendenen Family Vineyards, Chardonnay Bien Nacido, 2018 Santa Barbara, CA

FOR THE TABLE

Roast bronze turkey & sweetcorn stuffing

Matthiasson Cabernet Sauvignon 2020 Magnum, Napa Valley, CA

SIDES TO SHARE

Creamed mash potatoes

Green bean casserole

Roast sweet potatoes, rosemary & cornbread crumbs

Cranberry & orange jam

Gravy

TO FINISH FOR THE TABLE

Tablesides apple pie with pecan pie ice cream

Sabelli – Frish ‘Angelica’ Mission, Lodi, CA

To note, starters are individually plated, while the mains and desserts are to share for the table.

Should you have any food allergies, intolerances or dietary restrictions please let our team know when placing your order.

A discretionary service charge of 15% will be added to the total bill.

All our prices are inclusive of VAT.



PLANT-BASED THANKSGIVING AT DOVETALE

An expertly curated wine pairing, selected by our Michelin-starred Wine Director, Tara Ozols is available for £100/pp, pre-order required.

£110/adult, £45/child

TO START

Roast pumpkin soup, orange-soaked cranberries & pecan

Poached prune & cinnamon skewer

Warm glazed cornbread & Oil of Life

Clendenen Family Vineyards, Chardonnay Bien Nacido, 2018 Santa Barbara, CA

FOR THE TABLE

Nut roast

Matthiasson Cabernet Sauvignon 2020 Magnum, Napa Valley, CA

SIDES TO SHARE

Creamed mash potatoes

Green bean casserole

Roast sweet potatoes, rosemary & cornbread crumbs

Cranberry & orange jam

Gravy

TO FINISH FOR THE TABLE

Valrhona dark chocolate 72%, pear & almond tart

Sabelli – Frish ‘Angelica’ Mission, Lodi, CA

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FESTIVE GROUP MENUS



FESTIVE SHARING MENUS

£85/PP

TO START

Sourdough bread & Glastonbury butter

Whiskey cured salmon, truffle celeriac remoulade

Burrata, port-poached shallots, thyme & Oil of Life

Pork venison & pheasant terrine, pickled pears & saffron

Add 50g Umai caviar - £150/per tin

TO FOLLOW

Braised osso buco 'bourguignon'

Stuffed turkey ballotine

Black truffle gnocchi, aged parmesan, shallot jam & hazelnuts

Add 50g whole winter black truffle for the table - £150

Add 50g whole white alba truffle for the table - £600

SIDES

Pickled brussels slaw, candied pecans & maple dressing

Creamed potatoes

Cider braised apple, red cabbage & beetroot

DESSERT

Christmas yule log tree, chocolate, almond praline & espresso

Mont Blanc

Add cheese - £12/per person

PETIT FOURS

Coffee & mince pies

Menus are available on from 25 November, 2024 – 24 December, 2024
To note, all menus are designed for sharing - 6 person minimum.
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please let our team know when placing your order.
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FESTIVE SHARING MENUS

£110/PP

TO START

Sourdough bread & Glastonbury butter

Whiskey cured salmon, truffle celeriac remoulade

Burrata, port-poached shallots, thyme & Oil of Life

Pork venison & pheasant terrine, pickled pears & saffron

Wagyu carpaccio, English mustard, walnuts, apple & stilton

Add 50g Umai caviar - £150/per tin

TO FOLLOW

Honey & star anise glazed peeking duck, spiced plums & cranberries

T-bone 'rib 'bourguignon'' bacon & red wine

Vanilla poached trench of halibut, parsnips & pears

Black truffle gnocchi, aged parmesan, shallot jam & hazelnuts

Add 50g whole winter black truffle for the table - £150

Add 50g whole white alba truffle for the table - £600

SIDES

Pickled brussels slaw, candied pecans & maple dressing

Creamed potatoes

Cider braised apple, red cabbage & beetroots

Potato & white cabbage gratin

DESSERT

Christmas yule log tree, chocolate, almond praline & espresso

Mont Blanc

Add cheese - £12/per person

PETIT FOURS

Coffee & mince pies

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FESTIVE SHARING MENUS

£135/PP

TO START

White onion velouté, truffle & gruyere puff
Sourdough bread & Glastonbury butter
Poached Scottish langoustines, cocktail sauce
Whiskey cured salmon, truffle celeriac remoulade
Burrata, port-poached shallots thyme & Oil of Life
Wagyu carpaccio, walnuts, apple & stilton
Add 50g Umai caviar - £150/per tin

TO FOLLOW

Honey & star anise glazed peking duck, spiced plums & cranberries
T-bone 'rib 'bourguignon'' bacon & red wine
Vanilla poached trench of halibut, parsnips & pears
Black truffle gnocchi, aged parmesan, shallot jam & hazelnuts
Add 50g whole winter black truffle for the table - £150
Add 50g whole white alba truffle for the table - £600

SIDES

Pickled brussels slaw, candied pecans & maple dressing
Creamed potatoes
Cider braised apple, red cabbage & beetroot
Potato & white cabbage gratin

DESSERT

Christmas yule log tree, chocolate, almond praline & espresso
Mont Blanc
Neal's Yard British cheese & sourdough crackers

PETIT FOURS

Coffee & mince pies

Menus are available on from 25 November, 2024 – 24 December, 2024
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FESTIVE PLANT-BASED SHARING MENU

£75/PP

TO START

Chicory, apple & walnut salad, maple dressing

Cep consommé, pickled celeriac, black trompettes & roasted cep oil

Salsify carpaccio vinaigrette, black truffle & chervil

TO FOLLOW

Nut roast stuffed marrow, yeast puree

Heritage beetroot, braised leek, kombu & purple shiso

Grilled cauliflower 'steak' pine nuts, raisins & sage

Add 50g whole winter black truffle for the table - £150

Add 50g whole white alba truffle for the table - £600

SIDES

Pickled brussels, slaw maple dressing

Black truffle potatoes

Cider braised apple, red cabbage & beetroot

DESSERT

Yuzu kalamansi Cremieux, buckwheat, hazelnut ice cream

Valrhona dark chocolate 72%, pear & almond tart

Menus are available on from 25 November, 2024 – 24 December, 2024
To note, all menus are designed for sharing – 6 person minimum.
Should you have any food allergies, intolerances or dietary restrictions please let our team know when placing your order.
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CHRISTMAS DAY



CHRISTMAS DAY AT DOVETALE

An expertly curated wine pairing, selected by our Michelin-starred Wine Director, Tara Ozols is available for £100/pp, pre-order required.
£195/person, £95/child

TO START

Spiced Christmas milk buns, whipped maple butter

Whisky-cured salmon, cucumber, dill & lemon

Burrata, spiced apricot, orange & chicory jam

Pâté en croûte

Lobster, crab & prawn cocktail

Add 50g Umai caviar - £150/per tin

Add 50g whole winter black truffle for the table - £150

Add 50g whole white alba truffle for the table - £600

CHOICE OF

Stuffed ballotine of turkey

Aged beef wellington

Salt-baked trout

Note, a vegetarian main from the plant-based menu can be substituted here

SIDES TO SHARE

Pigs in blankets

Honey roast parsnips & carrots

Cider braised spiced red cabbage & apple

Brussels, pecans & maple syrup

Roasties

Cranberry jam

Gravy

DESSERT

Christmas yule log tree, chocolate, almond praline & espresso

Mont Blanc

Neal's Yard British cheese & sourdough crackers

To note, starters are crafted to share, the mains are individually plated and the dessert will be for the table.

A discretionary service charge of 15% will be added to the total bill.

All our prices are inclusive of VAT.



PLANT-BASED CHRISTMAS DAY AT DOVETALE

An expertly curated wine pairing, selected by our Michelin-starred Wine Director, Tara Ozols is available for £100/pp, pre-order required.
£195/person, £95/child

TO START, A CHOICE OF

Spiced butternut squash soup, chestnut & cranberry

Chicory, pear & walnut salad, maple dressing

Salsify vinaigrette carpaccio, black truffle & chives

Add 50g whole winter black truffle for the table - £150

Add 50g whole white alba truffle for the table - £600

TO FOLLOW, A CHOICE OF

Roasted cauliflower steak, raisins & pine nuts

Nut roast stuffed marrow

Roast gnocchi, cep mushrooms, truffle & hazelnut vinaigrette

SIDES TO SHARE

Roast parsnips & carrots

Cider braised spiced red cabbage & apple

Brussels, pecans & maple syrup

Roasties

Cranberry jam

Gravy

DESSERTS

Yuzu kalamansi Cremieux, buckwheat & hazelnut ice cream

Valrhona dark chocolate 72%, pear & almond tart

Available on 25 December, 2024 only

To note, menu is crafted for one person and requires a pre-order in advance for the whole menu.

Should you have any food allergies, intolerances or dietary restrictions please let our team know when placing your order.

A discretionary service charge of 15% will be added to the total bill.

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BOXING DAY



LEFT-OVER BOXING DAY BRUNCH AT DOVETALE

TO START

Achill oysters, tabasco lemon & mignonette dressing

£4.5 ea / £26 for 6 / £52 for 12

50g Umai caviar, traditionally garnished - £150/tin

125g N25 Kaluga hybrid caviar, traditionally garnished - £600/tin

TO SHARE FOR THE TABLE

(Recommended for up to 4 guests per dish)

½ Spiced honey glazed ham, mustard fruits- £85

Loch Duart salmon en croûte - £85

All sharing mains served with boiled potatoes & mixed salad

A LA CARTE MAINS

Boxing day full English, pigs in blankets, stuffing, bubble squeak, poached eggs, black pudding & cranberry jam - £25

Veggie English - £22

‘Boxing Day dip’ - roast turkey, stuffing & all the trimmings bap - £22

Grilled halloumi, fried nut roast, poached eggs, bubble & squeak, poached eggs, spinach & cranberry jam - £22

La Latteria burrata, spiced apricot, orange and chicory jam -£21

Pâté en croûte, grain mustard - £25

Cold sliced bronze turkey, stuffing & pickled beetroot - £20

Smoked salmon rosti, potato, cream cheese & dill - £22

Fried chicken waffle & hot butter sauce - £24

Christmas bubble & squeak, cranberry jam - £18

Croque madame, Iberico ham, truffle fondue & fried quails egg - £21

Chicory, pear & walnut salad - £18

DESSERTS

Apple illusion - £16

Hazelnut rocher - £15

Knickerbocker Glory - £18

Available on 26 December, 2024 only.

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NEW YEAR'S EVE



NEW YEAR'S EVE AT DOVETALE

£195/per person

Add 50g Umai caviar - £150/per tin

Add 50g whole winter black truffle for the table - £150

Add 50g whole white alba truffle for the table - £600

SNACKS FOR THE TABLE

Achill oyster, champagne & cucumber

Truffle honey & gruyere puff

Iberico ham 'sandwich'

FIRST COURSE

Cornish crab & caviar tart, finger lime & fennel pollen

or

English wagyu carpaccio, Old Winchester & hot mustard

or

Roasted onion broth, leek & pickled parsnip (vg)

SECOND COURSE

Aligoté & black truffle ravioli, shallot jam, hazelnut & roast potato foam

or

Grilled & raw ceps, mushroom caramel, crème fraiche & hazelnuts

or

Raw cep & chestnut salad (vg)

MAIN COURSE

'Surf & turf' roast Dexter fillet, grilled Scottish langoustine,
cep caramel & sauce bordelaise

or

Roast turbot, melted leeks, champagne & caviar butter with crispy kombu

or

Whole salt-baked baby celeriac, black truffle & hazelnut (vg)

DESSERT

Mont Blanc

or

Yuzu kalamansi Cremieux, buckwheat & hazelnut ice cream (vg)

Individually portioned, no pre-order required.

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