



THE DOLPHIN

Christmas Menu
2025



Terms & Conditions

Provisional bookings:

We are happy to accept provisional bookings, which will be held for 48 hours

Deposits and booking forms:

These will be taken as confirmation of your booking and will be held against cancellation, failure to reach minimum spend or damages (see loss or damage). Providing there are no damages to be settled, the deposit will be returned either onto a credit/debit card or redeemed against your final bill. Deposits may only be paid via credit/debit card or bank transfer unless otherwise agreed in advance. Deposits are calculated as follows: - All parties eating require a deposit of £10 per head or £200 over 20 people, for drink parties we require a deposit of 30% of minimum spend.

Cancellations:

For all pre-booked events cancelled in writing 14 days or more prior to the event deposit will be refunded in full. For all pre-booked events cancelled less than 14 days prior to the event, half of your deposit will be forfeited. No show: In the event of no shows, your full deposit will be forfeited.

Menus & pre-orders:

All the party must choose from the menu unless otherwise agreed. All pre-orders must be confirmed at least 7 days before the event. All allergens must be disclosed at this stage.

Payments:

All accounts are to be paid on the day of the event by cash, credit, or debit card unless otherwise agreed. A discretionary 12.5% service charge will be added to your final bill on the evening. All service charge goes directly to the staff.

Prices:

Please note that vintages may change. Prices are therefore subject to change.

T&C's agreement:

The payment of a deposit and/or confirmation of any booking means you agree to our terms & conditions, bookings are made for a specific date, time and area within the premises and are not transferable.

Set Menu 2025

2 – COURSE £33 | 3 – COURSE £38

Starters

Celeriac Soup

with Truffle Oil, Vegetarian Pecorino, & Toasted Sourdough (V)

Duck Pate

with Onion Marmalade & Toasted Brioche

Marie Rose Prawn Cocktail

with Wholemeal Bread & Butter

Sauteed Mushrooms on Toasted Sourdough

with Beetroot and Rosemary Puree (VEGAN, GF on request)

Mains

Traditional Roast Turkey Breast

with Pigs in Blankets, Smokey Bacon Sprouts, & Festive Trimmings (GF)

Baked Steak and Red Wine Pie

with Creamed Potato & Winter Root Vegetables

Pan-Fried Seabream

with Romesco Sauce, Crispy Potatoes, & Tenderstem Broccoli (GF)

Baked Aubergine and Italian Tomato Gratin

with Braised Lentils & Vegan Mozzarella (VEGAN, GF)

Extras (£8 each) - Pigs in Blankets, Mixed Festive Vegetables, or Roast Potatoes

Desserts

Classic Christmas Pudding

with Brandy Custard (GF on request)

Italian Chocolate Fondant

with a Rich Chocolate Sauce & Honeycomb Ice Cream

Cinnamon Poached Pear

with Maple Syrup & Plant-Based Sorbet (VEGAN, GF)

Cheddar, Brie & Stilton Cheese Board

with Celery, Grapes, Chutney & Crackers

Iced Italian Chocolate Truffle

with an Espresso Shot

Iced Pistachio and Almond Bombe

with a Pistachio Crumb

Party Boards & Bowls

FOR BUFFETS AND PARTIES

Large Sharing Boards - £26.50

Charcuterie Platter

with Nocellara Olives & House Pickles

House Baked Focaccia & Sourdough Bread Board

with Garlic Butter, Sea Salt & Black Pepper Butter, Balsamic & Olive Oil (V)

Smoked Salmon Crostini

with Lemon & Dill Cream Cheese on Toast

Classic Houmous

with Marinated Vegetables & Garlic Bread (VEGAN)

Pepperoni Pizza Board

Vegetarian Pizza Board

(Vegan Option Available)

Turkey & Chestnut Pizza

with Smokey Bacon, Parmesan, & Maple Dressing, on a white base

Slider Boards (x10) - £30

Classic Cheeseburgers

with Burger Sauce

Portobello Mushrooms & Brie

with Tarragon Mayo (V)

Garlic & Herb Chicken Breast

with Aioli

Falafel

with Barbeque Ketchup (V / Vegan Option Available)

Sliders Served on Mini All Butter Brioche Buns with Gem Lettuce & Tomato

Party Boards & Bowls

FOR BUFFETS AND PARTIES

Sharing Bowl - £24.50

Honey & Whole Grain Mustard Chipolatas

Arancino Spinaci Mignon

(Spinach & Mozzarella Arancini) (V)

Rosemary & Garlic Roasted New Potatoes

(V, GF)

Hot Thai Style Sweet & Sticky Chicken Wings

Battered Fish Goujons

with Lemon & Tartare Sauce (GF)

Italian Style Meatballs

with Tomato Sauce & Parmesan

Large Sides - £23

Chunky Chips

(VEGAN)

Mixed Winter Leaf Salad

(VEGAN)

Sweet Sharing Boards - £23

Hot Mince Pies (V)

Plant-Based Chocolate Pudding

with Chocolate Fudge Sauce (VEGAN)

Profiteroles Bianco Tray

with White Chocolate, Berries, & Coulis(V)

Gluten-Free Options Available on Request