

ASK US
ABOUT OUR
Wine Deals



Driving?

DESIGNATED DRIVER
DRINKS FREE

Throughout December we will
reward all designated drivers
with free soft drinks

BRITVIC
soft drinks

To Book...

For further details and to
make your booking call

us now on:

01489 782014

or email:

dolphin@wadworth.co.uk

New Year's Eve

*See in the
New Year with us!*

Join our celebration with
fantastic food & drink
and great company



New Year's Day

*Start as you mean
to go on...*

*Enjoy the first day
of the New Year
by joining us*

Terms & Conditions: A non-returnable deposit is required for confirmation of all bookings. Deposits will be a minimum of £5 per person (pp) for party bookings and £10pp on Christmas & New Year's Eve. We require payment in full prior to arrival and a pre-order is required to confirm the booking. All payments by cheque must be received at least 10 working days prior to booking. Cheque payments on the day are not accepted. Please do not send cash by post. If you for any reason have a cancellation and/or menu change due to unforeseen circumstances this can be made up to 48 hours in advance of the booking. We reserve the right to charge in full for any cancellations or amends made after this point. Please advise well in advance of any special dietary or access requirements and we will do our best to accommodate. We reserve the right to amend these conditions without prior notice and to withhold service in compliance with health and safety and/or licensing regulations. **Allergy advice - all food is prepared in our kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information available upon request.** All weights are approximate before cooking. Fish dishes may contain small bones. We aim to support local farmers and growers from the Assured Food Standards Association. (v) = Suitable for Vegetarians. *Party nights may carry a supplement on certain dates.

MS9_K

WWM395


THE DOLPHIN




Christmas MENU



 /Dolphin.Botley

 dolphin@wadworth.co.uk

 9 High Street, Botley, Southampton, SO30 2EA

 01489 782014

Pay in full by 1st Nov 2018 & receive a
10% discount on your total food bill.
This offer does not include Christmas Day.



Christmas

CELEBRATION

Available from November

Come and join us for your
Christmas celebration



3 Courses
£26.95
Per Person



2 Courses
£22.95
Per Person

Starters

- Carrot and coriander soup with bread and butter (v)
- Crispy coated wasabi prawns with a citrus crème fraîche
- Chicken liver pâté with winter fruit chutney and rustic bread
- Burrata, cherry tomato and pesto on toasted ciabatta (v)

Mains

- Roast British turkey with pigs in blankets, stuffing, vegetables and roast potatoes
- Barnsley lamb chop with a red wine and cranberry gravy, vegetables and roast potatoes
- Slow cooked beef, ale and root vegetable casserole with herb dumplings
- Baked salmon fillet in a citrus hollandaise sauce with seasonal greens and new potatoes
- Gnocchi with wild mushrooms, spinach, hard Italian style vegetarian cheese with truffle oil (v)

Puddings

- Traditional Christmas pudding with brandy sauce
- Chocolate brownie with chocolate sauce and ice cream (v)
- Winter berry vanilla cheesecake with mulberry sorbet (v)
- Selection of cheeses, grapes, celery, chutney and biscuits (v)



Christmas Day

4 COURSE MEAL

A sumptuous feast ending
with coffee and mini mince pies




4 Courses
£49.95
Per Person




Starters

- Pea and mint soup with bread and butter (v)
- Prawn and smoked salmon cream cheese mousse with rustic bread
- Ham hock and pea terrine with chutney and rustic bread
- Baked Camembert with cranberry relish and rustic bread (v)

Mains

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- Turkey roulade with sausage meat, sage and onion stuffing, pigs in blankets, cranberry sauce and gravy
 - Roast beef with Yorkshire pudding, horseradish sauce, seasonal vegetables and roast potatoes
 - Baked cod fillet in a parsley, white wine and butter sauce
 - Hazelnut and almond nut roast with mature Cheddar cheese and vegetarian gravy (v)
- All of our main courses are served with seasonal vegetables and potatoes

Puddings

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- Traditional Christmas pudding with brandy sauce
 - Chocolate delice with winter berry compote and cream (v)
 - Lemon meringue tartelette with lemon sorbet (v)
 - Selection of cheeses, grapes, celery, chutney and biscuits (v)
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Christmas Eve



Relax before the
Big Day...

We have an evening
of friends and festive
cheer on offer...join us!

Boxing Day

Let us take
the strain!

We will do the cooking...
and washing up...
Choose from our
pub favourites!