



DOCKSIDE VAULTS

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CHRISTMAS  
MENU



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# TO START

REFINED AND CONSIDERED SEASONAL FARE

## CHRISTMAS STARTERS

### MEAT

Venison carpaccio, Red onion, Caper Berry, Chicory & Bitter Cress

Chicken & Leek Terrine, New season sprout tops, Trompette Mushrooms & Chestnuts

Ham Hock Terrine, whole grain mustard, Apple and Vanilla, Chervil Cress

Roast Quail, Pear & Walnut, Salted Celeriac & Lemon Thyme

Tea Smoked Mallard, Beluga lentils, Pickled Girolles, Heritage Beetroot & Wood sorrel

Peppered Fillet of Beef, Wild Dandelion & Truffled Bulgur Wheat.

### FISH

Loch Duart Salmon, Cured in Christmas flavours, Wood sorrel, Clementine & Chestnut

Cod Roe Mousse, Rainbow Radishes, Spice of Angels, Pink Pepper & Lavroche Crackers

Hot Smoked Salmon, Wild herbs, Pickled chervil root, Long pepper & Trompette de la mort

Mackerel Fillet, Soused, Escabeche of Vegetables, Coriander & Saffron

Spiced Isle Of Wight Crab Ramekin, Brown Shrimps, Sourdough, Courgette & Basil

Baby Red Mullet, White Onion & Rosemary Puree, Crispy Confit Onions & Flaked Almonds

### VEGETARIAN

Goats Curd & Wild Honey, Winter Truffles, Young Vegetable Crudites & Pumpkin Seeds

Red Onion Tarte Tatin, Baked Red Onions, Puff Pastry, Aged Balsamic & Watercress

Stuffed Baby Aubergine, Green Olive & raisin spiced caponata & rocket pesto

Chargrilled Pear, Mozzarella, candied tomatoes, purple basil & Pain d'epice

Fig tartlets, Merlot vinegar, chicory, oak barrel aged Feta with rosemary & cumin leaf

Lentil bake, red & green lentils, Yogurt & Ras Al- Hanout, celery & apple salad

Truffle goats cured, raddishes, lavroche crackers, Italian fennel, pink pepper & candied seeds



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# THE MAIN

ELEGANT, TIMELESS AND CREATIVE

## CHRISTMAS MAIN COURSE

### FROM THE LAND

Pheasant en croute, Savoy Cabbage, Chestnuts & Bacon, Winter Herbs & Truffle Jus

Denham Vale traditional Braised Feather Blade of Beef, Purple Sprouting Broccoli, Cumin & Mustard Seed Potato & Lemon Thyme.

Confit Duck Leg, Crushed Celeriac, Kale, Poached Cranberries & Coco Nib Duck Sauce

Lincolnshire Red Rare Breed Fillet of Beef on the Bone, Fermented Garlic, Braised Onion & Jerusalem Artichokes.

Guinea Fowl, Swede Hash, New Season Sprout Tops, Port & Cranberry, Sage & Trompette De La Mort.

Grove Smith Turkey Breast, Date & Truffle Stuffing, Goose Fat Potatoes, Honey Roast Piquillo Parsnips, Candied Chestnuts, Kale & Pan Roasted Sprouts.

### FROM THE SEA

Chargrilled Fillet of Halibut, Green Olive, Spinach & Aubergine Caponata.

Brill Fillet, Poached In Red Wine , Chanterelle Mushrooms, Crushed Celeriac & Preserved Lemon.

Loch Duart Salmon, Roasted Celeriac & Sea Beet, Lemon Oil & Samphire.

Cornish Coast Sea Bass, Braised Fennel, Pickled Muscat Grapes, Crab & Tarragon Butter.

English Coast Red Mullet, Grilled Fillet, Artichoke Cream, Almond & Rosemary Puttanesca.

Cod Fillet, Braised Cavalo Nero, Fennel Seed & Chilli, Pumpkin Fondant & Black Olive Oil.

### FROM THE SOIL

Roasted Gnocchi, Walnuts, Blue Cheese, Red Wine Poached Pears & Watercress.

Baked Apple, Cumin Spiced Broccoli, Flaked Almonds, Chestnuts & Parsley Root.

Pearl Barley & Chervil Root Risotto, Basil, Lemon & Crone Artichoke.

Christmas Wellington, Rosary Farm Goats Cheese, Parsnips, Purple Kale & Wild Mushrooms.

Orzo Pasta, Herb pesto, Salsifi, & Oak Barrel Aged Rosemary Scented Feta.

Pumpkin Risotto, Candied Lemon, Basil, Toasted seeds & Pumpkin Oil.



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# FOR DESSERT

DECADENT, INVITING AND COLOURFUL FINAL COURSE

## CHRISTMAS DESSERTS

Traditional Christmas pudding, Brandy creme anglaise  
Muscovado Tart 'Khaand' & Devonshire Clotted Cream  
Poached Winter Fruits, Vanilla Chantilly & Candied Brioche  
Spiced Apple Tart Fine, Almond Frangipane & Christmas Spiced Whipped Cream

## DESSERT CANAPES

Chocolate, Strawberry, Vanilla Cream, Pecan Brownie  
Mini Chocolate Espresso, Madeira & Coffee Creme Patissiere  
Glazed Amalfi Coast Lemon Tart  
Ferrero Rocher, Crisp Dark Chocolate, Walnut & Almond  
Mini Pavlova, Seasonal Berries & Crisp Meringue  
Treacle Tart Bites, Candied Lemon Zest & Lemon Balm Cress

## CHEESE

We are extremely passionate about the cheeses of the world.  
And at Lotus we work tirelessly in sourcing the finest of cheese.

We are fascinated by the history, passion and dedication  
of its producers, especially that of British farm house and artisan  
cheeses and wish to share the energy and love that goes  
hand in hand for you to savour, delight in and enjoy.







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# CANAPES

VISUALLY STRIKING RECIPES TO ENTICE THE SENSES AND WARM THE APPETITE

## CHRISTMAS CANAPES

### MEAT

Duck Liver Parfait, Spiced Orange marmalade & Amaranth Leaf  
Mini Pigs in Blankets, Thyme & Black Pepper & Roasted Apple & Lemon Puree  
Duck Roulade, Pickled Raisins & Celeriac Remoulade.  
Charred Peppered Beef, Mini Yorkshire pudding, Horseradish Creme Fraiche  
Tea smoked Lamb Fillets, Sweet Shallot Caramel & Crispy Onions & Rosemary Skewers  
Parma Ham Pancakes, Rolled Parmham & Green Olive Tapenade  
Sesame Seed Ginger Chicken, Dark Soy, Honey & Green Chutney

### FISH

Salmon Tartare, Red Chicory, Crispy Capers, Lemon, Whole Grain Mustard & Nasturtium Leaf  
Salt Cod Brandade, Olive Oil, Pink pepper, Wood Sorrel & Smoked Paprika Croutons  
Sea trout, Cured For 24 Hours In Christmas Spices, Toasted Seeds Lemon Balm & Pumpkinickle  
Smoked Mackerel Pate, toasted Brioche & Lemon Balm Cress  
Prawn Tempura, Sage, Chilli & Ginger  
Crab & Pickled Beetroot Bom Boms.

### VEGETARIAN

“Molten” Brie & Cranberry Filo parcels  
Winter Mushroom Arancini, Winter Truffles, Parsley & Lincolnshire Poacher  
Candied Lemon Scented Cherry Tomato, Herb Crusted Bocconcini & Salsa Verde  
Beetroot Bom Boms, Pickled & Roasted, Truffle Goats Cheese Candied lemon  
Waldorf Salad, Red Chicory, Red Wine Poached Pear, Candied  
Walnut, Cumin Dried Grapes & Celery Cress  
Crottin De Chavignol Cheese, Toasted Brioche, Baby Courgette & Black Olive Tapenade  
Stuffed Baby Aubergine, Winter Bruschetta, Parsnip, Artichoke & Ras El Hanout



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# STREET FOOD

ALL OF THE TASTE WITH WITH ALL OF THE VARIETY

## STREET FOOD MENU

### DEDHAM VALE BEEF BURGER,

Gem lettuce, Red onion, & smoked tomato relish

### HOT DOG

Cumberland Sausage, caramelised onions & sage

### PULLED SHOULDER OF PORK BURGER

Anise flavours, Celeriac remoulade

### SPICY MIXED BEAN BURGER

Cucumber, coriander & green chilli salsa

### SPICY GRILLED LAMB SKEWERS

with mint & yogurt sauce Jerk Chicken Skewers,  
Chard chicken, all spice, lime, chilli, parsley & mint cress

### PEPPERED BEEF TACOS,

Avocado & coriander, Tomato, lime & mixed bean salsa Nachos,  
Chili Con Carne, Tomato Salsa, Jalapenos, Cheddar Cheese & Guacamole

### TEMPURA PRAWNS

Sweet Chilli & Lime

### MAC 'N' CHEESE

Parmesan & Strong cheddar crusted Macaroni

### BOMBAY BURGER

Potato, crushed green chilli and Indian spices

### VEGETARIAN NACHOS

Tomato Salsa, Jalapenos, Cheddar Cheese & Guacamole

### CHICKEN WINGS

Really good ones.



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