



The
MARLBOROUGH
- Dedham -



Christmas Menu



STARTERS



ROASTED PARSNIP & POMEGRANATE SOUP

bread & butter (v, vga, gfa, dfa)

BRIE & CRANBERRY ARANCINI

aioli & rocket (v)

HOUSE SMOKED SALMON PATE

beetroot gel, dill oil & crostini (gfa)

LAMB & SPICED APRICOT TERRINE

pistachio crumb, mint oil & crostini (gfa, df)



MAINS



TRADITIONAL ROAST TURKEY

pig in blanket, stuffing, roast potatoes, roasted roots,
sprouts & proper gravy (gfa, df)

PUMPKIN & BUTTERNUT PITHIVIER

roast potatoes, roasted roots,
sprouts with a sage & cider gravy (v, vg, df)

PAN FRIED SEA BASS

crayfish, champagne & dill sauce,
crushed new potatoes & garlic green beans (gf)

BEER & MUSTARD BRAISED VEAL OSSOBUCO

potato rosti & winter greens (df)



DESSERTS



CHRISTMAS PUDDING

rum sauce and orange sorbet (va, vga, gfa, dfa)

PARIS-BREST, SPICED CRANBERRY CREME DIPLOMAT

almond praline shards (v)

WINTER BERRY DUO WHITE CHOC POT

pomegranate granola (v, gfa)

BLACK FOREST CHEESECAKE

cherry sorbet (v)

CHEESE PLATTER

(v, gfa) additional £5

£34.90 - 2 Courses | £39.50 - 3 Courses

- please note this menu is for pre-order only -

To book email
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MILL LANE, DEDHAM, COLCHESTER, ESSEX CO7 6DH

*We cannot guarantee the absence of traces of nuts and other allergens, cheese may be unpasteurised.
Please discuss with a member of our team if you have any allergy or dietary requirements.*

*gf - gluten free / gfa - gluten free adaptable / v - vegetarian / va - vegetarian adaptable / vg - vegan / vga - vegan adaptable
df - dairy free / dfa - dairy free adaptable*