

17

Dottie's

92

Tis the season *to celebrate*

CONTACT US TO BOOK NOW

01392 301801 | EVENTS@EXETER.HOTELINDIGO.COM
3 CATHERINE ST. EXETER, EX1 1EU

A photograph of two hands holding champagne glasses filled with a golden liquid, likely champagne. The hands are positioned in the foreground, with the left hand holding a glass slightly lower than the right. The background is a blurred Christmas tree decorated with warm white lights and gold ornaments. The overall mood is festive and celebratory.

TWO *for* ONE COCKTAILS

FROM 12:00 - 20:00

A classical *Christmas* in Dottie's

THREE-COURSE FESTIVE MEAL
FROM £35.00 PER PERSON

FROM 20TH NOVEMBER TO 20TH DECEMBER

Celebrate the festive season with a traditional Christmas experience, complete with classic crackers and music for a truly wholesome atmosphere. Gather with loved ones you may not see on Christmas Day and enjoy a warm, festive celebration – without the hassle of cooking or cleaning up. Embrace the festive feels, food, and fun in a cosy and joyful setting!



Menu		
STARTERS	MAIN COURSE	PUDDINGS
Roast tomato & fresh basil soup <i>Giant garlic croutons (ve)</i>	Roasted turkey breast <i>Honey glazed parsnip, roasted carrot, Brussel sprouts, roast potatoes, pigs in blankets, pouring gravy</i>	Christmas pudding <i>Brandy sauce</i>
Prawn & tomato cocktail <i>Shredded lettuce, Marie Rose sauce</i>	Slow cooked beef pie <i>Baby onions, mushrooms, grain mustard mash, roasted carrots & parsnips</i>	Chocolate torte <i>Kirsch cherries</i>
Pressed chicken & apricot terrine <i>Spiced cranberry chutney, dressed leaves</i>	Roast salmon fillet <i>Crushed new potatoes, spinach, poached egg, hollandaise</i>	Profiteroles <i>Toffee & chocolate sauces</i>
Creamed goat's cheese <i>Marinated beetroot, apple & pea shoot salad (v)</i>	Pumpkin & sage risotto <i>Crispy sage, mozzarella fritters (ve)</i>	Complimentary coffee/tea & mince pie
		EXTRAS
		Why not add a sorbet or cheese course, to make your celebration extra special!
Dietry Requirements: (V) - Vegeterian (Ve) - Vegan (Gf) - Gluten Free		
For further dietary options, please contact the hotel directly and chef will create a bespoke menu for you.		

Christmas at *the heart* of the hotel

EXCLUSIVE USE OF DOTTIE’S
£30.00 PER PERSON

FROM 20TH NOVEMBER TO 20TH DECEMBER

Host your festive gathering in the heart of the hotel with a delicious classic Christmas buffet. Enjoy a more flexible and social dining experience, where guests can mix and mingle freely without the formality of a sit-down meal. A perfect way to celebrate the season in a warm and welcoming atmosphere!

Menu

HOT & COLD BUFFET

Mini Yorkshire puddings, roast beef, horseradish cream

Roast turkey breast, cranberry sauce, pouring gravy

Honey-glazed ham, English mustard, piccalilli

Smoked salmon, capers, red onion, lemon

Chipolata sausages wrapped in bacon

Crispy brie, cranberry sauce dip (v)

Halloumi skewers, hot honey dressing, sesame seeds (v)

Maple roasted vegetables, goat cheese (v)

Green beans, onions, tomatoes, almond shavings (v)

Roasted potatoes, sage & onion dusting (v)

Dietry Requirements: (V) - Vegetarian | (Ve) - Vegan | (Gf) - Gluten Free

For further dietary options, please contact the hotel directly and chef will create a bespoke menu for you.

An intimate *Christmas* celebration

DOTTIE’S PRIVATE DINING ROOM
£50.00 PER PERSON

FROM 20TH NOVEMBER TO 20TH DECEMBER

For a cosy and private festive dining experience, the PDR will be beautifully decorated with traditional Christmas décor and a tree, perfect for small businesses, families, or groups of friends to host their own mini-Christmas. Enjoy Christmas music in the background, a dedicated server for the evening, and exclusive use of the space, allowing you to relax, exchange gifts, and make special memories in a warm and festive setting.



Menu

STARTERS	MAIN COURSE	PUDDINGS
Leek & potato soup <i>Crispy leek fritters, dill oil</i>	Roasted chicken supreme <i>Carrot puree, garlic butter pressed potato, chicken thyme sauce</i>	Christmas pudding <i>Brandy sauce</i>
Curry cured salmon <i>Cucumber, wasabi & coconut yoghurt, toasted bread</i>	100z braising steak <i>Fondant potato, onion puree, rustic balmoral sauce</i>	Chocolate torte <i>Kirsch cherries</i>
Duck liver parfait <i>Cherry jam, candied walnuts, artisan baked sourdough</i>	Potato crusted haddock fishcake <i>Pea puree, tartare sauce, tender stem broccoli, lemon</i>	Profiteroles <i>Toffee & chocolate sauces</i>
Curried cauliflower filo tart <i>Mango chutney puree, crushed peanuts, coriander</i>	Roast potato, leek & gruyere pastry (ve) <i>Mashed potato, onion gravy</i>	Complimentary coffee/tea & mince pie

Dietry Requirements: (V) - Vegeterian | (Ve) - Vegan | (Gf) - Gluten Free

For further dietary options, please contact the hotel directly and chef will create a bespoke menu for you.