

DOTTIE'S APRÈS SKI WINTER FEAST

£30.00 TWO COURSES

£35.00 THREE COURSES

FROM SUNDAY 1ST NOVEMBER
TO SUNDAY 10TH JANUARY

Step into the warmth of the season at Dottie's, where festive charm meets relaxed dining in the heart of Hotel Indigo Exeter. Whether you're gathering with friends, colleagues or family, our seasonal set menu offers the perfect setting to celebrate in style.

Enjoy a thoughtfully curated two or three course winter menu, inspired by classic Christmas flavours and comforting seasonal favourites. Expect rich, warming dishes, indulgent desserts and a touch of festive nostalgia in every bite.

For those seeking something a little more playful, Dottie's takes on a subtle Après Ski-inspired ambience, bringing cosy alpine vibes to Exeter with inviting interiors, soft lighting and a relaxed, sociable atmosphere.

This special menu will also be available on Christmas Day, offering a more relaxed yet equally indulgent way to celebrate.

Whether you're toasting the season or simply escaping the winter chill, Dottie's provides a warm welcome, delicious food and just the right amount of festive magic.

Perfect for:

- Festive get-togethers
- Team celebrations
- Pre-Christmas catch-ups
- Post-shopping indulgence



MENU

Bread and butter

STARTS

Roast tomato and fresh basil soup,
warm bread roll (ve)

Prawn and tomato cocktail, shredded lettuce,
Marie rose sauce, buttered brown bread

Chicken, duck and plum terrine,
spiced cranberry chutney, dressed leaves,
crisp breads

Creamed goat's cheese, marinated
beetroot, apple and pea shoot salad (v)

MAINS

Roasted turkey breast OR Wild mushroom,
spinach and truffle Wellington (ve)
served with honey glazed parsnip, roasted
carrot, Brussel sprouts, roast potatoes,
stuffing, pigs in blankets, pouring gravy

Slow cooked beef pie, baby onions,
mushrooms, grain mustard mash, roasted
carrots and parsnips

Roast salmon fillet, crushed new potatoes,
wilted spinach, green beans, lemon butter
sauce

DESSERTS

Traditional Christmas pudding, salted caramel
brandy sauce, crushed ginger crumble

Chocolate torte, Kirsch cherries, soft
whipped cream

Sticky toffee pudding, butterscotch sauce,
vanilla clotted cream

Profiteroles, chocolate sauce

Complimentary coffee/tea and mince pie

WHY NOT ADD A SORBET
OR CHEESE COURSE, TO
MAKE YOUR CELEBRATION
EXTRA SPECIAL!

ADDITIONAL DISHES FOR THE TABLE

£5 PER DISH

Pigs in blankets, honey, thyme glaze

Roast potatoes, sea salt, rosemary (ve)

Cauliflower cheese gratin,
mature cheddar crust (v)

Maple and thyme glazed carrots
and parsnips (ve)

Brussels sprouts, roasted chestnuts,
herb butter (v)

Sage and onion stuffing balls,
rich onion gravy (v)

Truffle mash, chives, parmesan (v)

Baked macaroni cheese, crispy
breadcrumb topping (v)

Honey glazed chipolatas,
wholegrain mustard

Braised red cabbage, apple,
warming spices (ve)

Yorkshire puddings, rich beef gravy

T&C's apply.

v - vegetarian | ve - vegan