

Dog & Duck Christmas Menu

To Begin

Prawn and crayfish cocktail, served with granary bread and chipotle butter

Spicy parsnip and sweet potato soup, served with a warm roll and garnished with parsnip crisps and deep-fried sage (v)

Deep filled portobello mushroom, baked and filled with garlic and stilton. Topped with crispy breadcrumbs and served with a rocket and roasted pine nut salad (v)

Duck liver parfait, flavoured with orange and cognac, served with melba toast and marmalade chutney

The Main Event

Bronzed turkey with all the trimmings. Served with roast potatoes, pigs in blankets, sage and onion stuffing and seasonal vegetables

Mushroom and chestnut wellington, served with roast potatoes, seasonal vegetables and a red wine and port reduction (v)

Honey glazed gammon ham, served with seasonal vegetables, hasselback potatoes and a sage and cider jus

Salmon fillet encased in puff pastry with cream cheese and spinach. Served with hasselback potatoes, seasonal vegetables and parsley sauce

Just Desserts

Steamed syrup and stem ginger pudding, served with
crème anglaise

Forest fruit cheesecake, served with a blackberry and cassis
coulis and vanilla pod ice cream

Decadent dark chocolate brownie with refreshing mint, served
with Chantilly cream

Festive cheeseboard – a selection of cheeses, served with honey
glazed figs, chutney and biscuits

Traditional Christmas pudding, served with
brandy butter or cream

2 courses - £21.95

3 courses - £25.95