



Please find enclosed our delicious menus the kitchen has to offer:

1. Breakfast Menu for residents
2. 2 Course Set Lunch Menu
3. À la carte served for lunch and dinner
4. Sunday Roast Menu
5. 3x Christmas Menus



### **Residents Breakfast Menu**

Fruit juices, tea, coffee

Cereals, toast, jams, preserves

Smoked salmon, scrambled egg, crème fraîche

Black pudding, local sausage, free range egg, fried toast, field mushroom,  
smoked streaky bacon, tomato

Fresh fruit salad, natural yoghurt, granola

- Please notify a member of staff of any allergen and dietary requirements



### **Lunch Menu**

Chicken Caesar croquette, smoked onion mayonnaise  
Or  
Carrot soup & crème fraîche

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Pork belly, lyonnaise potato, scorched apple, kale  
Or  
Roasted squash risotto, Manchego, walnuts,

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Classic crème brûlée  
Or  
Sticky toffee pudding, caramel sauce

**Two courses - £12.00**  
**Three courses - £15.00**

Senior citizens (65+) enjoy 15% off their food bill

- Please ask a member of staff about our daily specials
- Please notify a member of staff of any allergen and dietary requirements
- For tables of six or more persons a discretionary 10% service charge will be added to your bill



### À la Carte Menu

Roasted carrot, ginger & honey soup, slow cooked hens egg (v)	£6.00
Classic smoked salmon, dill, lemon, toasted dill bread	£7.00
Black pudding, fried duck egg, kale	£7.00
Salt baked beetroot, goat's cheese, hazelnut crumble (v)	£7.50
Thai chicken salad, cashew, peanut, soy, lime	£7.00 / 13.00

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Crisp pork belly, glazed cheek, lyonnaise potato, scorched apple	£17.50
Roast chicken breast, steamed leg, brassicas garnish	£17.00
Beef bavette, carrot, glazed onion, salted Hispi cabbage	£18.50
Pan fried cod, fresh mussels, parsley, quinoa, scorched lemon	£18.00
Winter squash risotto, Manchego, walnut (v)	£15.00

Triple cooked chips, paprika salt (v)	£3.00
Braised red cabbage (v)	£3.50
Creamed sprouts, smoked bacon	£4.00

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Dark chocolate crèmeux, orange, pistachio	£7.50
Layered apple cake, treacle oats, clotted cream ice cream	£7.00
Classic egg custard tart, nutmeg, cashew	£6.50
Sticky toffee pudding, caramel sauce, milk ice cream	£6.50
Selection of local cheese, honey, grapes	£8.00

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### **Sunday Lunch**

#### To Begin

Anchovy salad, Alsace bacon, baby gem and croutons  
Thai chicken salad, soy, peanut, lime  
Black pudding with fried hens egg  
Carrot and ginger soup

#### For Main

Beef, roasties, yorkie pud, carrot & horseradish  
Roasted belly pork, scorched apple puree, celeriac & roasties  
Roast chicken, broccoli, roasties, and bread sauce  
Pan-fried trout, new potatoes, tender stem broccoli, and white wine cream  
Roast carrot risotto, spiced walnuts (v)

#### On the Side

Cauliflower cheese  
Roasted parsnips, broccoli and carrot  
Salt baked cabbage and celeriac

#### For Pudding

Sticky toffee pudding with milk ice cream  
Crème brulee  
Chocolate cremeux, peanut & honeycomb ice cream  
Selection of local cheese, chutney & apple

**One course - £14.50**  
**Two courses - £18.95**  
**Three courses - £23.50**

- *Please advise a member of staff of any allergen or dietary requirements.*



## **Christmas Party Menu - 14<sup>th</sup> November to 23<sup>rd</sup> December 2016**

### **Menu Option One - £29.50 per person**

#### **Chef's Amuse Bouche**

Roasted carrot, ginger & honey soup finished with crème fraîche (v)

#### **To Start**

Whiskey cured salmon, beetroot risotto & horseradish cream

Honey & cider glazed pork cheek, black pudding & scorched apple

Chicken liver parfait, red onion confit & toasted onion bread

Goats cheese mousse, celery, apple & walnut (v)

#### **For Main**

Ballotine of chestnut stuffed turkey, cranberry relish, roasties & creamed sprouts

Slow cooked beef short rib, confit carrot & pomme puree

Herb crusted baked hake, butternut squash & braised Puy lentils

Winter vegetable potato cake, slow cooked hens egg & tarragon butter (v)

#### **For Pudding**

Classic egg custard tart, nutmeg & walnut

Hazelnut & chocolate delice, milk ice cream

Layered apple cake, walnut crumble & clotted cream ice cream

Selection of local cheese, lavender honey & grapes

**Bookings must be made in advance, food orders to be placed one week before reservation.**

**50% deposit required at time of booking.**

**Please advise of any allergen or dietary requirements at time of food order.**

**Please call 01227 720 339 or email [info@tdaw.co.uk](mailto:info@tdaw.co.uk) to make your booking now!**

**Cont.**

## **Menu Option Two - £39.50 per person**

### **Drink on Arrival**

Glass of Prosecco, draught pint or a medium glass of house wine

### **Chef's Amuse Bouche**

Roasted carrot, ginger & honey soup finished with crème fraîche (v)

### **To Start**

Whiskey cured salmon, beetroot risotto & horseradish cream

Honey & cider glazed pork cheek, black pudding & scorched apple

Chicken liver parfait, red onion confit & toasted onion bread

Goats cheese mousse, celery, apple & walnut (v)

### **For Main**

Ballotine of chestnut stuffed turkey, cranberry relish, roasties & creamed sprouts

Slow cooked beef short rib, confit carrot & pomme puree

Herb crusted baked hake, butternut squash & braised Puy lentils

Winter vegetable potato cake, slow cooked hens egg & tarragon butter (v)

### **Chef's Sweet Treat**

Mango & coconut

### **For Pudding**

Classic egg custard tart, nutmeg & walnut

Hazelnut & chocolate delice, milk ice cream

Layered apple cake, walnut crumble & clotted cream ice cream

Selection of local cheese, lavender honey & grapes

### **The End**

Coffee & Christmas pudding petit fours

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### **Christmas Day 2016 Celebration Lunch**

*Drinks from 12.00 noon, Lunch served from 1.00pm.*

Glass of Duchatel Champagne on arrival.

*'Comfort Remedy.'*

Soup of roasted carrot, ginger & honey

*'What Came First?'*

Roasted chicken, toasted sourdough, confit egg yolk

*'The Cheek of It!'*

Braised beef cheek, crisp bone marrow & butternut squash risotto

*'Just Beet it.'*

Beetroot cured salmon, horseradish & caper

*'To Be Expected.'*

Roast turkey breast, roasties, creamed sprouts & cranberry

*'Mince pie-less.'*

Mince pie gin & ginger beer

*'Salty Sweet.'*

Warm chocolate tart, salted caramel & clotted cream ice cream

*'Sweet Re-treats...'*

Coffee & Christmas pudding petit four

Celebration seven course set menu - £95.00 per person.

For further information or to make a booking please call 01227 720 339, email [info@tdaw.co.uk](mailto:info@tdaw.co.uk) or visit [www.thedogatwingham.co.uk](http://www.thedogatwingham.co.uk).