



New Years Eve 2017

Black Tie Celebration Dinner, Sunday 31st December

Drinks from 7pm, Dinner at 8pm

Glass of Duchatel champagne on arrival & at midnight

Chef's Amuse Bouche

Curried parsnip soup finished with crème fraîche (v)

To Start

Crab risotto, bisque, orange, basil

Or

Onion tart tatin, Bowyer's Brie & pickled apple (v)

For Main

Venison Saddle, dauphinoise potato, red cabbage, broccoli & red current jus

Or

Winter squash, tagliatelle, pine nuts & Parmesan (v)

For Pudding

Dark chocolate crèmeux, almond & cherry

Or

Selection of local cheese, lavender honey & grapes

Coffee & petit fours

Celebration three course menu - £75.00 per person

Carriages for 1:00am

**Advance bookings only, menu choices required 1 week before the event.
50% deposit required at time of booking.**

**To make your reservation, please call 01227 720 339 or email
info@thedog.co.uk.**

- Please notify a member of staff of any allergen and dietary requirements.
- A discretionary 10% service charge will be added to your bill. Service charge is distributed to the whole team