



## **Christmas Day 2017 Celebration Lunch**

*Drinks from 12.00 noon, Lunch served at 1.30pm.*

Duchatel Champagne served on arrival

### **Celebration Lunch Menu:**

Curried parsnip soup finished with crème fraîche (v)

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Whiskey cured salmon, pickled beetroot & horseradish cream

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

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Christmas pudding ice cream & brandy espuma

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Chocolate & chestnut delice with orange

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Coffee & petit fours

**Celebration set menu - £95.00 per person.**

**Advance bookings only, 50% deposit required at time of booking.**

**To make a reservation, please call 01227 720 339 or email  
[info@thedog.co.uk](mailto: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.



## **New Years Eve 2017**

### **Black Tie Celebration Dinner, Sunday 31<sup>st</sup> 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.**

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## **Work Christmas Party Menu 2017**

**20<sup>th</sup> November to 23<sup>rd</sup> December 2017**

### **To Start**

Whiskey cured salmon, pickled beetroot & horseradish cream

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

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

### **For Main**

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

Herb crust baked hake, fire roasted celeriac, sprouts & pancetta & chestnuts

Mushroom gratin, broccoli & truffle (v)

### **For Pudding**

Chestnut & chocolate delice with orange

Spiced apple upside down cake, Christmas pudding ice cream

Selection of local cheese, lavender honey & grapes

**£25.00 per person**

**Available Monday to Thursday, Lunch & Dinner.**

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50% deposit required at time of booking.**

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- 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.



## **Christmas 2017 Party Menu**

**20<sup>th</sup> November to 23<sup>rd</sup> December 2017**

### **Drink on Arrival**

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

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

Curried parsnip soup finished with crème fraîche (v)

### **To Start**

Whiskey cured salmon, pickled beetroot & horseradish cream

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

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

### **For Main**

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

Herb crust baked hake, fire roasted celeriac, sprouts & pancetta & chestnuts

Mushroom gratin, broccoli & truffle (v)

### **For Pudding**

Chestnut & chocolate delice with orange

Spiced apple upside down cake, Christmas pudding ice cream

Selection of local cheese, lavender honey & grapes

**£35.00 per person**

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50% deposit required at time of booking.**

**Please call 01227 720 339 or email [info@thedog.co.uk](mailto:info@thedog.co.uk) to book your party!**

- Available Monday to Saturday.
- 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.