

Boxing Day

37.00 per person

Starters

Roast cauliflower and cumin soup, toasted sourdough croutons v Gl, M
Smoked salmon & dill roulade, pickled cucumber and beetroot salad F, M
Chicken & pork terrine, piccalilli, apple & sage purée, toasted ciabatta Gl, Mu, GFO
Creamy garlic mushrooms, toasted sourdough, dressed rocket and Grana Padano v Gl, Mu
Baby beetroot, apple and soy salad, black garlic ketchup, basil S v

Mains

Roast topside of beef, Yorkshire pudding, roast gravy, served with buttered sprouts, carrots, parsnips and roast potatoes M, E, Gl
Roast loin of pork, sage and apricot stuffing, roast gravy, served with buttered sprouts, carrots, parsnips and roast potatoes Gl, M
Braised beef short rib, creamed potatoes, confit carrot, roscoff onion, jus Ce, M
Pan roasted sea bass, three bean chorizo and sundried tomato cassoulet, thyme oil F, Gl
Vegan sweet potato and chestnut wellington, roast gravy, served with sprouts, carrots, parsnips and roast potatoes Ce, Gl, Nu

Desserts

Christmas pudding, brandy sauce M
Fruits of the forest cheesecake, Chantilly cream Gl, M
Chocolate and mince pie brownie, cranberry and vanilla ice cream Gl, M
Vegan toffee apple crumble, vegan custard v So
Selection of British cheeses, fruit chutney, celery and grapes, cheese crackers v Gl, M, Ce
(Supplement 3.00)

v = suitable for vegetarians v = suitable for vegans

We love to see your posts & stories about your time at The Dog & Doublet on Instagram! Don't forget to tag us @doganddoubletsandon so we can share them!

If you have a food allergy, please advise a member of staff before you order your food and drink, who will tell you about any allergenic ingredients in our dishes. Allergen information: Ce - Celery, Cr - Crustaceans, E - Eggs, F - Fish, Gl - Gluten, L - Lupin Flour, M - Milk, Mo - Molluscs, Mu - Mustard, Nu - Nuts, P - Peanuts, S - Soy Se - Sesame, SD - Sulphur Dioxide