

Boxing Day 2023

3 courses 40.00

Starters

- Tomato & roasted red pepper soup, sour cream, coriander, warm bread roll **GFO**
- Smoked mackerel & dill rillettes, caper & cucumber salad, toasted sourdough **GFO**
- Chicken liver parfait, balsamic onions, fig & orange chutney, toasted ciabatta **GFO**
- Wild mushroom and bulgur wheat cakes, horseradish, and crème fraiche remoulade **v**
- Slow roasted aubergine, caramelised onions, tamarind sauce, white bean purée **v GF**

Mains

- Roast topside of beef, Yorkshire pudding, roast gravy, served with buttered sprouts, carrots, parsnips and roast potatoes **GFO**
- Roast loin of pork, sage and apricot stuffing, roast gravy, served with buttered sprouts, carrots, parsnips and roast potatoes **GFO**
- Beef bourguignon, smoked bacon lardons, pearl onions, carrot, creamed potatoes, green beans **GF**
- Pan fried hake fillet, garlic & dill new potatoes, chorizo, sun dried tomatoes, white wine velouté, samphire **GF**
- Nut roast, vegetarian gravy served with sprouts, carrots, parsnips and roast potatoes **v GF**

Desserts

- Christmas pudding, brandy sauce **GFO**
- Orange, pomegranate and ginger Eton mess **GF**
- Chocolate and baileys tiramisu, mascarpone, Chantilly cream, triple chocolate brownie
- Vegan sticky toffee pudding, caramel sauce, vegan vanilla ice cream **v GF**
- Selection of British cheeses, fruit chutney, celery, grapes, cheese crackers (Supplement 3.00)

v = suitable for vegetarians **v** = suitable for vegans
GF = gluten free **GFO** = gluten free option available

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. Please note dish descriptions are not a full list of ingredients. Scan the QR code for a full list of allergens.

