

Boxing Day 2024

3 courses 45.00

Starters

- Tomato & roasted red pepper soup, sour cream, coriander, warm bread roll **GFO**
- Torched mackerel, apple & celeriac remoulade, Parma ham, cucumber **GFO**
- Ham hock & pistachio terrine, pickled shallots, apple sauce, pork scratching, wholegrain mustard dressing, toasted sourdough **GFO**
- Bubble & squeak cakes, poached eggs, streaky bacon
- Vegan beetroot carpaccio, heritage tomato, clementine, balsamic reduction **v GF**

Mains

- Dunwood Farm roast 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 roasted fillet of salmon, tenderstem broccoli, roasted new potatoes, butter sauce, green pesto **GF**
- Nut roast, vegetarian gravy served with sprouts, carrots, parsnips and roast potatoes **v GF**

Desserts

- Christmas pudding, brandy sauce **GFO**
- Apple & cranberry crumble, vanilla ice cream
- Dark chocolate & orange cheesecake, orange compote
- 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 and 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.