

Boxing Day 2025

3 courses 48.00

Starters

- Spiced butternut squash soup, coconut cream, coriander, warm bread roll **GFO**
- Beetroot cured chalk stream trout, horseradish cream, pickled fennel, roasted beetroot **GF**
- Smoked ham hock terrine, broad beans, piccalilli, melba toast **GFO**
- Crispy Brie, cranberry chutney, rocket & walnut salad
- Cumin roasted carrots, tahini, pomegranate, coriander **v GF**

Mains

- Staffordshire roast beef, Yorkshire pudding, roast gravy, served with buttered sprouts, carrots, parsnips and roast potatoes **GFO**
- Roast loin of pork, sage and cranberry 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**
- Sea bass, butter beans, Jerusalem artichoke purée, fried rocket, sundried tomato, red wine jus **GF**
- Nut roast, vegetarian gravy served with sprouts, carrots, parsnips and roast potatoes **v GF**

Desserts

- Christmas pudding, brandy sauce **GFO**
- Rum & raisin chocolate brownie, chocolate shard, vanilla ice cream **GF**
- Spiced plum, cherry & vanilla trifle, Chantilly cream, sponge fingers **GF**
- 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.