

Christmas Fayre

2 courses 30.00 | 3 courses 37.00

Starters

Cauliflower & white onion soup, truffle oil, toasted bread, salted butter **V GFO**

Ham hock terrine, pea & pistachio puree, piccalilli, toasted sourdough **GFO**

Roast beetroot, whipped vegan feta, pickled blackberry, toasted hazelnut, sorrel, chive oil **Ve GF**

Trout gravlax, lemon mascarpone, poached pear, rye crisp, dill **GFO**

Mains

Roast turkey, roast potatoes, pigs in blankets, cranberry & maple stuffing, seasonal vegetables, rich turkey gravy **GFO**

Beef bourguignon, slow braised beef blade, horseradish mash, braised red cabbage, smoked bacon, silverskin onions, chestnut mushrooms **GF**

Pan-fried salmon, celeriac purée, buttered crushed new potatoes, cavolo nero with a brown butter, lemon & caper hollandaise **GF**

Butternut squash & sage roulade with cranberry & maple stuffing, roast potatoes, seasonal vegetables, vegan gravy **Ve**

Desserts

Traditional Christmas pudding, brandy sauce **V GFO**

Sticky toffee pudding, toffee sauce, vanilla ice cream (vegan option available) **V GFO**

White chocolate & kaffie lime mousse, mango gel, passion fruit, tapioca crisp **V GF**

Selection of British cheeses, biscuits, fruit chutney, celery and grapes **V**
(3.00 supplement)

Trio of ice cream and sorbet **V**

Choose from; vanilla, chocolate, strawberry, toffee fudge, mint choc, lemon sorbet, mango sorbet or orange sorbet

V = suitable for vegetarians | **Ve** = 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.