

New Year's Eve 2024

Arrival drink, canapés & 3 courses 70.00

Starters

- Carrot & smoked ginger soup, coriander & lime crema, toasted sourdough **GFO**
- Pan fried scallops, Teriyaki glaze, spring onion, pickled chillies, coriander **GF**
- Lamb Kheema samosa, tomato & chilli chutney, mint yoghurt, coriander
- Chickpea and garlic bruschetta, sundried tomatoes, lemon and parsley gremolata **v GFO**

Mains

- 8oz Sirloin Steak, griddled tomato, Portobello mushroom, truffle & parmesan chips **GF**
- Gochugaru spiced monkfish, Israeli couscous Dahl, pak choi, coriander
- Roasted lamb rump, hasselback potato, carrot purée, roasted Roscoff onion, peas, lamb jus **GF**
- Moroccan vegan tagine, wild rice, roasted cashews, garlic & coriander naan, vegan mint yoghurt **v**

Desserts

- Raspberry & champagne posset, lemon & ginger shortbread **GF**
- Caramelised braised apple, granola, candied walnuts, caramel sauce, vanilla ice cream
- Dark chocolate and salted caramel tart, pomegranate seeds and fruit syrup
- Vegan blackberry, sherry and almond trifle **v GF**

v = suitable for vegetarians and vegans

GF = gluten free **GFO** = gluten free

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.