



Work Christmas Party Menu 2017

20th November to 23rd December 2017

To Start

Whiskey cured salmon, pickled beetroot & horseradish cream

Honey & cider glazed pork cheek, black pudding & scorched apple

Goats cheese mousse, celery, apple & walnut (v)

For Main

Ballotine of chestnut stuffed turkey, cranberry relish, roasties, sprouts & pancetta

Herb crust baked hake, fire roasted celeriac, sprouts & pancetta & chestnuts

Mushroom gratin, broccoli & truffle (v)

For Pudding

Chestnut & chocolate delice with orange

Spiced apple upside down cake, Christmas pudding ice cream

Selection of local cheese, lavender honey & grapes

£25.00 per person

Available Monday to Thursday, Lunch & Dinner.

**Advance bookings only, menu choices required 1 week before your event.
50% deposit required at time of booking.**

Please call 01227 720 339 or email info@thedog.co.uk to book your party!

- Please notify a member of staff of any allergen and dietary requirements.
- A discretionary 10% service charge will be added to your bill. Service charge is distributed to the whole team.



Christmas 2017 Party Menu

20th November to 23rd December 2017

Drink on Arrival

Glass of Prosecco, draught pint or a medium glass of house wine

Chef's Amuse Bouche

Curried parsnip soup finished with crème fraîche (v)

To Start

Whiskey cured salmon, pickled beetroot & horseradish cream

Honey & cider glazed pork cheek, black pudding & scorched apple

Goats cheese mousse, celery, apple & walnut (v)

For Main

Ballotine of chestnut stuffed turkey, cranberry relish, roasties, sprouts & pancetta

Herb crust baked hake, fire roasted celeriac, sprouts & pancetta & chestnuts

Mushroom gratin, broccoli & truffle (v)

For Pudding

Chestnut & chocolate delice with orange

Spiced apple upside down cake, Christmas pudding ice cream

Selection of local cheese, lavender honey & grapes

£35.00 per person

**Advance bookings only, menu choices required 1 week before your event.
50% deposit required at time of booking.**

Please call 01227 720 339 or email info@thedog.co.uk to book your party!

- Available Monday to Saturday.
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Christmas Day 2017 Celebration Lunch

Drinks from 12.00 noon, Lunch served at 1.30pm.

Duchatel Champagne served on arrival

Celebration Lunch Menu:

Curried parsnip soup finished with crème fraîche (v)

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Whiskey cured salmon, pickled beetroot & horseradish cream

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Ballotine of chestnut stuffed turkey, cranberry relish, roasties, sprouts & pancetta

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Christmas pudding ice cream & brandy espuma

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Chocolate & chestnut delice with orange

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Coffee & petit fours

Celebration set menu - £95.00 per person.

Advance bookings only, 50% deposit required at time of booking.

**To make a reservation, please call 01227 720 339 or email
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