New years eve menu

£39.95 per person

STARTERS

Salt & Chilli Cod
Crispy salt & chilli cod, curry mayonnaise, pickled cucumber & fresh herbs.

Duck Croquettes
Crispy duck croquettes, sticky ginger sauce, spring onion & sesame.

Breaded Camembert
Breaded Camembert, pickled red onion, grape & rocket salad, chilli jam.

Wild Mushroom & Truffle
Garlic roasted wild mushrooms, truffle cream, Parmesan, crispy shallots & toasted sourdough.

MAINS

8oz Asian Fillet Steak
Fillet steak cooked pink, sticky soy & ginger glaze, sesame, hot honey & chilli chips, pak choi, pickled cucumber, crispy onions & Asian sauce.

Truffle Chicken
Pan-roasted chicken breast, dauphinoise potatoes, roasted roots, tenderstem broccoli & truffle Cheddar sauce.

Butternut Squash Ravioli
Butternut squash & ricotta ravioli, sage & Parmesan butter, roasted squash, crispy sage, toasted hazelnuts & balsamic glaze.

Tempura Sea-bass fillets
Pea purée, chunky chips, lobster sauce

DESSERTS

Traditional Christmas Pudding
Warm Brandy Custard, Clotted Cream

Vanilla Panna Cotta
Mixed Berry Compote, Ginger Biscuit Crumb

Baileys Cream Choux Bun
Salted Caramel Ice Cream, Fudge Pieces, Toffee Sauce

Warm Chocolate Fondant
Pistachio Ice Cream

New years day menu

Available 12pm – 7pm
£29.95 PER PERSON

MAINS

Slow-Cooked Topside of Beef
Yorkshire Pudding, Pork & Cranberry Stuffing, Roast Potatoes, Rich Pan Gravy

Roast Sirloin of Beef
Cooked Pink, Yorkshire Pudding, Pork & Cranberry Stuffing, Roast Potatoes, Rich Pan Gravy

Traditional Roast Pork
Apple Sauce, Yorkshire Pudding, Pork & Cranberry Stuffing, Roast Potatoes, Rich Pan Gravy

Traditional Roast Turkey
Pork & Cranberry Stuffing, Yorkshire Pudding, Roast Potatoes, Rich Pan Gravy

Festive Nut Roast
Yorkshire Pudding, Roast Potatoes, Rich Vegetarian Gravy

All mains served with
Creamy Mash Potatoes, Duck-Fat Roast Potatoes, Roasted Roots, Seasonal Greens, Cauliflower Cheese

DESSERTS

Traditional Christmas Pudding
Warm Brandy Custard, Clotted Cream

Vanilla Panna Cotta
Mixed Berry Compote, Ginger Biscuit Crumb

Baileys Cream Choux Bun
Salted Caramel Ice Cream, Fudge Pieces, Toffee Sauce

Warm Chocolate Fondant
Pistachio Ice Cream

WHAT'S ON

SUNDAY 13TH DECEMBER FROM 5PM
Christmas Carols, Mulled Wine & Pork Apple Baps

MORE FESTIVITIES TO BE ANNOUNCED



CHRISTMAS AT THE Dog & Partridge



Christmas festive menu

Available 20th November – 23rd December

LUNCH

2 Courses — £24.95
3 Courses — £29.95

EVENING

3 Courses — £34.95

STARTERS

Traditional Prawn Cocktail
Marie Rose Sauce, Crisp Lettuce, Brown Bread & Butter

Creamy Parsnip Soup
Toasted Focaccia

Crispy Ham Hock Croquettes
Smoked Cheese Sauce, Pickled Pineapple

Golden Breaded Camembert
Pickled Red Onion & Grape Salad, Balsamic Glaze, Chilli Jam

MAINS

Traditional Roast Turkey
Pork & Cranberry Stuffing, Roast Potatoes, Yorkshire Pudding, Rich Pan Gravy

Slow-Cooked Beef
Baby Onions, Mushrooms, Pancetta, Rich Red Wine jus, Spring Onion Mash

Salmon en Croûte
Cream Cheese & Spinach, White Wine & Chive Sauce, Creamy Mash Potatoes

Sweet Potato, Chestnut & Cranberry Loaf
Wild Mushrooms, Truffle Sauce

All Mains Served With
Roasted Roots, Seasonal Greens, Cauliflower Cheese, Braised Red Cabbage

DESSERTS

Traditional Christmas Pudding
Warm Brandy Custard, Clotted Cream

Vanilla Panna Cotta
Mixed Berry Compote, Ginger Biscuit Crumb

Baileys Cream Choux Bun
Salted Caramel Ice Cream, Fudge Pieces, Toffee Sauce

Warm Chocolate Fondant
Pistachio Ice Cream

Christmas day menu

£94.95 per person

STARTERS

Pan-Seared Scallops
Chorizo, Mango & Papaya Chutney, Fresh Coriander

Golden Breaded Camembert
Pickled Red Onion & Grape Salad, Chilli Jam

Crispy Ham Hock Croquettes
Parmesan, Creamy Cheese & Wholegrain Mustard Sauce

Roasted Butternut Squash & Red Pepper Soup
Toasted Focaccia

MAINS

Traditional Roast Turkey
Pork & Cranberry Stuffing, Duck-Fat Roast Potatoes, Rich Pan Gravy

Classic Beef Wellington
Prime Fillet of Beef, Wild Mushroom Duxelles, Golden Puff Pastry, Rich Red Wine & Shallot Jus

Pan-Roasted Salmon Fillet
King Prawns, Crayfish & Lobster Sauce

Festive Chestnut & Nut Roast
Cranberry & Chestnut Stuffing, Roast Potatoes, Rich Vegetarian Gravy

All Mains Accompanied By
Parmesan & Truffle Mash, Honey-Roasted Roots, Cauliflower Cheese, Seasonal Greens, Braised Red Cabbage

DESSERTS

Traditional Christmas Pudding
Warm Brandy Custard, Clotted Cream

Vanilla Panna Cotta
Mixed Berry Compote, Ginger Biscuit Crumb

Baileys Cream Choux Bun
Salted Caramel Ice Cream, Fudge Pieces, Toffee Sauce

Warm Chocolate Fondant
Pistachio Ice Cream

Boxing day menu

£44.95 per person

STARTERS

Chorizo & Cod Croquettes
Smoked Cheddar · Citrus Mayonnaise

Hot Honey Chicken Strips
Chipotle Mayonnaise

Roasted Red Pepper & Butternut Squash Soup
Toasted Focaccia

Breaded Camembert
Pickled Red Onion & Grape Salad · Chilli Jam

MAINS

Roast Turkey
Pork & Cranberry Stuffing, Yorkshire Pudding, Pan Gravy, duck fat Roast Potatoes

Roast Sirloin of Beef
Yorkshire Pudding, Duck-Fat Roast Potatoes, Pork & Cranberry Stuffing, Pan Gravy

Festive Nut Roast
Roast Potatoes, Cranberry & Chestnut Stuffing, Pan Gravy

Parmesan & Herb-Crusted Cod
Spring Onion & Smoked Cheddar Sauce

Slow-Cooked Beef
Baby Onions, Mushrooms, Pancetta, Rich Red Wine jus, Spring Onion Mash

All Mains Served With
Parmesan & Truffle Mash, Roasted Roots, Mixed Greens, Cauliflower Cheese, Braised Red Cabbage

DESSERTS

Traditional Christmas Pudding
Warm Brandy Custard, Clotted Cream

Vanilla Panna Cotta
Mixed Berry Compote, Ginger Biscuit Crumb

Baileys Cream Choux Bun
Salted Caramel Ice Cream, Fudge Pieces, Toffee Sauce

Warm Chocolate Fondant
Pistachio Ice Cream