



Join us this season!

Christmas Party:
Lunch and Dinner

Boxing Day:
3 Course Meal

Christmas Day:
5 Course Meal Until 3PM

New Year's Day:
Brunch Until 2PM

A Holiday Greeting

Located in the heart of historic Marchington, The Dog & Partridge is an award-winning, beloved country pub with a rich Georgian history.

Enjoy our imaginative food and drink menus, from daily specials to Sunday lunch, in a warm and welcoming atmosphere. This festive season, we invite you to relax and savor the best of what we offer.

Our Location

You can find us at:

The Dog & Partridge, Church Lane, Marchington, Staffs, ST14 8LJ

 Contact

Phone: +44 (0)1283 241100
Website:
thedogandpartridgemarchington.co.uk

 Pub & Restaurant

Open Everyday
12 PM - 12 AM
Food Served 12PM - 9PM

the Dog & Partridge

Enjoy Festive Flavours
This Christmas

Festive Feasts

Celebrate The Season

Join us at The Dog & Partridge in Marchington for a festive experience this Christmas and New Year. Enjoy seasonal dishes, warm hospitality, and the cozy charm of our pub.

— BOOK —

TODAY

TO AVOID
DISAPPOINTMENT

26th, DECEMBER

❄️ Boxing Day

Continue the holiday spirit on Boxing Day at The Dog & Partridge. Enjoy a comforting meal and a cozy atmosphere.

3 Courses - £39.95/ person

Starters	Main Courses*	Desserts
Venison and Welsh Dragon Pate served with malba toast and onion jam	Traditional Turkey Dinner with pigs in blankets, sausage meat and chestnut stuffing and turkey gravy	Lemon Posset with blueberry compote and shortbread
Cream of Celeriac Soup with chorizo oil and chunky croutons	Low and Slow Cooked Shin of Beef with red wine gravy	Mulled Wine Poached Pear with vanilla ice-cream
Prawn and Smoked Salmon with lettuce, Marie Rose, tomato, cucumber and brown bread	Pan Fried Seabass in a sea food and white wine sauce	Chocolate Brownie with choc ice-cream
	Butternut Squash and Cream Cheese Pie	British Cheeses mature cheddar, stilton, Cornish brie, oatcakes, chutney, celery and grapes (£4 supplement)

31st, DECEMBER

❄️ New Year's Eve

Free NYE party as a thank you to all of our customers in 2024. We are open from 8.30PM. Live music and baked potatoes.

Call or email to book in advance.

1st, JANUARY

❄️ New Year's Day

Start the New Year off right with a leisurely breakfast in our cozy setting, perfect for unwinding and reflecting on the year ahead.

£16,95 incl. tea and coffee
Brunch 11.30-2PM (Bookings Only)

Full English Smoked bacon, sausage, tomato, mushroom, baked beans, egg, fried potato, toast and butter	Eggs Benedict Poached eggs on toasted muffin, hollandaise sauce With either, spinach, ham or smoked salmon	Kedgeree Curried rice with poached smoked haddock, peas, egg and parsley
		Breakfast Cobs Either bacon, sausage or egg

Up to 24th, DECEMBER

❄️ Christmas Party

Celebrate the season with a festive menu, cozy atmosphere, and plenty of holiday cheer. Perfect for gatherings of all sizes, let us make your Christmas Party one to remember.

Lunch

2 Courses - £15.95/ person
3 Courses - £19.95/ person

Dinner

2 Courses - £25.95/ person
3 Courses - £29.95/ person

25th, DECEMBER

❄️ Christmas Day

Join us for a stress-free Christmas Day at The Dog & Partridge. Enjoy a special festive feast in our warm and welcoming inn, where you can relax and savor the holiday magic with loved ones.

5 Courses - £79.95/ person
Free glass of champagne on arrival
First sitting at 3PM

Starters	Main Courses*	Desserts
Crayfish Cocktail served with avocado, lambs lettuce, tomato and bloody mary dressing	Traditional Turkey Dinner served with pigs in blankets, sausage meat and chestnut stuffing and turkey gravy	Christmas Pudding with brandy butter ice cream
Coarse Pork and Herb Terrine with pickled slaw and crisp breads	8 Hour Slow Cooked Beef with cooking liquor reduction	English Sherry Trifle with 100's and 1000's
Cream of Celeriac Soup with chorizo oil and chunky croutons	Salmon and Kale Pesto Wellington with hollandaise sauce	Passion Fruit Creme Brulee with white chocolate and black pepper shortbread
Intermediate	Red Onion, Honey and Thyme Tarte Tatin with tempura vegetables and veggie gravy	After
Clementine Sorbet		British Cheeses mature cheddar, stilton, Cornish brie, oatcakes, chutney, celery and grapes (£4 supplement)

*All mains served with rosemary roast potato, creamed potato, cauliflower cheese, tender stem broccoli, brussel sprouts, carrot and swede mash, honey roast parsnips and turkey gravy

Starters	Main Courses*	Desserts
Parsnip, Apple and Sage Soup with crusty roll and butter	Roast Turkey served with pigs in blankets, sausage meat stuffing, Yorkshire Pudding and roast turkey gravy	Vanilla Panna Cotta with passion fruit coulis
Coarse Pork and Herb Terrine with pickled slaw and crisp breads	Beef Bourguignon slow cooked beef rib with baby onions, pancetta and a rich red wine jus	Christmas Pudding with a brandy sauce anglaise
Breaded Camembert with chilli onion jam	Roast Salmon lobster bisque and crab	Dark Chocolate Fondant with pistachio ice cream
Classic Prawn Cocktail prawns in a Marie Rose sauce, lettuce, tomato, cucumber and brown bread with butter	Mushroom Vol-Au-Vent with crispy kale and chive sauce	British Cheeses mature cheddar, stilton, Cornish brie, oatcakes, chutney, celery and grapes (£4 supplement)
		Coffee and Minced Pies (£4 supplement)

