

# The Dog & Pickle



## BOXING DAY MENU

3 courses £95

### STARTERS

Roast scallops, crispy pancetta, champagne beurre blanc, Baerii caviar  
Chicken liver and foie gras parfait, fig and shallot purée, brioche bun, crispy chicken skin, port gel  
Cranberry and Brie arancini, cranberry BBQ sauce, smoked thyme oil  
Roast celeriac soup, hazelnut granola, herb oil, warmed focaccia

### MAINS

Roast Norfolk turkey or dry-aged organic sirloin of beef  
*duck fat roast potatoes, braised red cabbage, Brussels sprouts, honey glazed carrots, pig in blanket, Old Spot pork stuffing, Yorkshire pudding, gravy*  
Roasted turbot, lobster bisque, clams, saffron oil  
Truffle and mushroom risotto, roasted wild mushrooms, thyme and shallot, crispy oyster mushroom, black truffle  
250g dry-aged sirloin steak on the bone, bone marrow herb butter

### SHARING PLATTERS

500g monkfish on the bone, champagne beurre blanc, fennel salad, salmon caviar

Festive sharing roast

*Roast Norfolk turkey breast, dry-aged organic sirloin of beef, duck fat roast potatoes, braised red cabbage, Brussels sprouts, honey glazed carrots, pigs in blankets, Old Spot pork stuffing, Yorkshire pudding, gravy*

Classic beef Wellington for two, served pink

£9.50 per person supplement

600g dry-aged Stoddart's Chateaubriand for two

£9.50 per person supplement

### SIDES

*Please choose 1 side dish each*

Chicken salt fries, seasonal vegetables, cauliflower cheese, mac and cheese, house salad

### DESSERTS

Sticky toffee pudding, *vanilla ice cream, salted caramel sauce, brandy snap*

Spiced pumpkin, *pumpkin ice cream, gingerbread crumb, cinnamon espuma*

Cheese board, *ask for today's cheeses*

Apple and blackberry crumble, *served with choice of crème anglaise or ice cream*



*Please inform your server of any allergies or dietary requirements.*

*A discretionary 12.5% service charge will be added to your bill.*