

The Dog & Pickle



CHRISTMAS EVE MENU

3 courses £85

— 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 —

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.*