

Welcome to

The Dog & Partridge

Country Inn & Hotel

Festive Specials Menu

Served from Friday 4th December until Christmas Eve Inclusive

Please discuss with your waiter how we can cater for your allergies and intolerances

Join us this Christmas for hearty plates, festive flavours and good company

Festive Specials

Tangy Tomato & Basil Soup with a Roll & Butter - £7.00 - *(G/D)*

Turkey Roulade - £26.50 - *(G/D)*

Home cooked roast breast of turkey, rolled and filled with a sage, onion & chestnut stuffing, served with Yorkshire pudding, pig in blanket, roast gravy & cranberry sauce.

Oven Baked Fillet of Salmon - £26.95 - *(G/F/D)*

Topped with a crust of dill, served with a cream of lemon and parsley sauce, with seasonal vegetables and potatoes.

Hearty Favourites

Pie in a Pot with a Pastry Lid on Top - £24.95

Tender pieces of steak, slowly cooked in red wine & beef stock, served in a pot, topped with a short crust pastry lid, with garden or mushy peas, chipped potatoes and a rich beef gravy.

Pie in a Pot with Mash on Top - £24.50

Tender pieces of steak, slowly cooked in red wine & beef stock, served in a pot, topped with creamed potatoes, with garden or mushy peas and a rich beef gravy.

D&P Grill - £29.95

A platter of grilled meats

Served with grilled tomato, field mushroom, onion rings, garden peas and chipped potatoes.

Festive Desserts

All £8.00

Traditional Fruity Christmas Pudding & Brandy Custard - *(G/Nuts/Egg/D/Sulph)*
Well-rounded sweet, fruity flavour with notes of citrus, mixed spices, and rum.

Ginger & Cranberry Cheesecake - *(G/Nuts/Egg/D)*
A digestive and ginger nut biscuit base, topped with an infusion of cream cheese & cranberries, served with either fresh cream or vanilla ice cream.

Boozy Baileys Brulee - *(Egg/Sulph)*
A rich custard & Baileys base, topped with caramelised sugar.

Sticky Toffee Pudding - *(G/Dates/Egg/D/Soya)*
Finely chopped dates mixed into a rich caramelised sponge, served with creamy custard, vanilla ice cream or fresh cream.

Chocolate & Orange Bread and Butter Pudding - *(D/G/Egg/Soya)*
Rustic bread with homemade marmalade and melted chocolate, baked with a creamy egg custard, served with creamy custard, vanilla ice cream or fresh cream.

Mulled Wine

Mulled Wine - £5.50

Red wine that has been gently heated and infused with warming spices and citrus.

Mulled Wine with a Warm Mince Pie - £6.00

Please speak to our team if you have any dietary requirements or allergen questions.

G - Gluten **D** - Dairy **F** - Fish **Nuts** - Nuts **Egg** - Egg **Sulph** - Sulphur Dioxide & Sulphites **Soya** - Soya

