



THE Dog & Partridge

Festive Menu

Commences on Wednesday 25th November
through to Wednesday 23rd December 2026

Starters

Classic Honey Dew Melon and Atlantic Prawns (G)

with sun blush Marie Rose and lemon wedge

Homemade Smooth

Chicken Liver Pâté (G) please ask

with dressed leaf, hot toast and our own recipe
Cumberland sauce

Crispy Fig and Goats Cheese

Filo Parcels (V)

with dressed leaf and a tomato
and red onion chutney

Cream of Leek and Potato Soup (V)

(G) please ask) chunky bread

D&P Haggis Stack

award winning haggis on a toasted English muffin
topped with a soft poached egg, melting cheddar
and our creamy peppercorn sauce

Paupiette of Pork

tender pork fillet stuffed with Haggis and
wrapped in Parma Ham sliced over our
winter spiced sticky red cabbage with
smashed rosemary roast potatoes and
a rich red wine sauce

Baked Portobello Mushroom (V) (G)

stuffed with Mediterranean vegetables,
French Brie and winter spiced cranberry,
served with a hot wild garlic sauteed
new potato and baby spinach salad

Desserts

Traditional Christmas Pudding & Brandy Sauce (V)

Raspberry & Amaretto

Crème Brulee (V) (G) please ask
with Amaretti biscuit

Ben's Homemade Baileys
& Milk Chocolate Cheesecake (V)
with fresh berries and pouring cream

Warm Sticky Toffee Pudding (V)
with hot toffee sauce and vanilla ice cream

Selection of cheeses (V) (G) please ask
celery, apple, frozen grapes, our homemade
red onion marmalade and biscuits

Mains

Traditional Butter Roasted

Turkey Breast (G) please ask

pigs in blankets, stuffing fritter, rosemary roasts
and new potatoes, fresh seasonal vegetables
and roasting gravy

Baked Scottish Salmon Fillet (G)

over crushed spinach new potatoes, buttered
tender stem broccoli and a creamy white wine
and prawn sauce

Festive Fully Loaded Fries!

our delicious red salt fries topped with shredded
turkey breast, pigs in blankets and stuffing fritters,
a drizzle of roasting gravy, then melting cheddar,
spring onion, garlic mayonnaise and crispy onions

Served Wednesday & Thursday

12 noon to 3pm and 4.30pm to 9pm

Friday & Saturday 12 noon to 9pm

Sunday 12 noon to 7.30pm

Two courses £23.95

Three courses £30.95

(V) = VEGETARIAN (G) = GLUTEN FREE