



THE Dog & Partridge

Festive Menu

We've decided to bring forward our Christmas Menu this year to Mid November...
so that we can start celebrating early!

Commences on Weds 18th Nov and finishes at 8.30pm on Weds 23rd Dec 2020

Starters

Button Mushrooms (V) (GF please ask)
in a creamy cheddar and spring onion sauce
with toasted breads

Lancashire Black Pudding
on a toasted muffin topped with soft poached egg
and a grain mustard sauce

Cream of Tomato & Mascarpone Soup (V)
(GF please ask)
with cheesy ciabatta fingers and basil oil

Plump Prawn & Crayfish Tail "Cocktail" (GF)
with a crisp leaf, cranberry and orange salad

Crispy Breaded Brie (V)
dressed salad with a mulled cranberry dip

Mains

Goats Cheese & Beetroot Puff Pastry Tart (V)
balsamic glaze, sweet red onion marmalade and warm
potato and spring onion salad

Traditional Roast Turkey (GF please ask)
pigs in blankets, apricot stuffing, duck fat roast and new
potatoes, seasonal veg and rich roast gravy

Seared Butterfly Chicken Breast (GF)
topped with dry-cured bacon and stilton, on buttery spinach
mash with fine beans and pan jus

Tender Slow Roasted Beef Brisket
in a rich red wine gravy, sweet roasted onions, mustard seed
mash and sticky braised red cabbage

Pan-fried Seabass Fillet (GF)
on a creamy cheddar and pea risotto, buttered samphire
and basil oil

Desserts

Apple & Mincemeat Crumble (V)
with vanilla custard

Christmas Pudding & Brandy Sauce (V)

Raspberry & Amaretto Brulée (GF) (V)

Warm Chocolate Fudge Cake (V)
with vanilla ice-cream

Bowland's Festive Cheddar
with apple and cinnamon, celery, onion chutney
and biscuits

Served Monday - Friday

12noon - 2pm

and 5pm - 8.30pm

Saturday

12noon - 8.30pm

Sunday

12 noon - 7pm

Two courses £19.95

Three courses £24.95

(V) = VEGETARIAN (GF) = GLUTEN FREE