

Dog In The Lane Christmas Menu

(December 2018)

Four Courses

£16.95

(includes Coffee & Mince pie)

Tel: 01939 210244

Name: _____

Address: _____

Contact Tel: _____

Number in Party: _____

Date of Meal: _____

Starters

Winter Vegetable Soup No Req.. _____

Prawn Cocktail No Req.. _____

Smoked Haddock Fishcakes No Req.. _____

Mac & Cheese Bites No Req. _____

Farmhouse Pate No Req.. _____

Main Courses

Roast Turkey No Req.. _____

Roast Beef No Req.. _____

Mediterranean Wellington No Req.. _____

Salmon Fillet No Req.. _____

Desserts

Christmas Pudding No Req.. _____

Raspberry Cheesecake No Req.. _____

Chocolate Orange Tart No Req.. _____

Pannacotta Shortcake Slice No Req.. _____

Special requests: _____

Tariff: £16.95 (includes coffee & Mince pie)

Available: Tuesday, Wednesday, Thursday, Friday
Lunch 12pm-2.00pm Evening 6pm-8:30pm

Saturday Lunch 12pm-3pm Evening 6pm-9pm

Sunday Lunch 12pm-3pm Evening 6pm-9pm

A £5.00 Deposit is required at time of booking

**Merry Christmas and a Happy New Year from Sue, Colin
and all the staff at the Dog In The Lane**

Available from 1st December—23rd December, not including Mondays

Dog In The Lane



Festive

Celebrations

2018



Menu available from 1st December to the 23rd December, not including Mondays

Contact us on 01939 210244

Starters

Winter Vegetable Soup ✓

A thick rich soup served with a bread roll

Prawn Cocktail

Traditional succulent prawn cocktail

Smoked Haddock & Mozzarella Fishcakes 🌱

A lovely fishcake made with Smoked Haddock and Mozzarella, coated in gluten free breadcrumbs

Mac & Cheese Bites ✓

Blend of cooked pasta, extra mature cheese and cream cheese in breadcrumbs

Farmhouse Pate

Medium coarse chicken liver pate flavoured with wine, garlic and herbs



Main Course

Traditional Roast Turkey with seasonal trimmings

Traditional Christmas roast, served with seasonal vegetables

Roast Beef with seasonal trimmings

Traditional Christmas roast, served with seasonal vegetables

Mediterranean Vegetable Wellington ✓

Crisp vegetables, pan fried with herbs and Mediterranean sauce, encased in a light puff pastry

Garden Mint Salmon Fillets 🌱

Mint marinated salmon fillets, skinless, boneless and Gluten free



Desserts

Traditional Christmas Pudding with Brandy Sauce

Traditional Christmas pudding served with a rich creamy brandy sauce

Raspberry Sparkle Mess Cheesecake

Creamy vanilla and raspberry cheesecake sprinkled with meringue pieces

Chocolate Orange Tart 🌱 ✓

Gluten and dairy free pastry case filled with a Orange chocolate ganache

Pannacotta Shortcake Slice

Shortbread base topped with layers of creamy pannacotta

