




**THE DOG**  
OVER PEOVER

To book please email on  
[info@thedogpeover.co.uk](mailto:info@thedogpeover.co.uk)  
or phone **01625 861421**.

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[www.thedogpeover.co.uk](http://www.thedogpeover.co.uk)

# CHRISTMAS MENU

2 COURSES £27 | 3 COURSES £34

Chicken liver parfait, onion chutney, toasted sourdough, golden raisins and cauliflower

Winter spiced parsnip soup, chestnut candy, toasted sourdough, crispy sage and onion (v)

Prawn cocktail, whipped avocado mousse, heirloom tomato

Grilled goats cheese, sweet and sour beetroot, pickled walnuts, sherry and garlic dressing

Bruschetta, semi dried tomatoes, buffalo mozzarella, toasted sourdough and rocket pesto



Roast turkey breast, beef dripping roasties, mash, cranberry and apricot stuffing, carrot and swede champ, winter greens and proper gravy

Herb crusted cod loin, warm potato and bacon salad, chicory and lobster dressing

Wild mushroom risotto, confit garlic, swiss chard and vintage parmesan

Stout braised beef brisket, curly kale, bone marrow mash and gremolata

Festive nut roast, roasties, mash, cranberry and apricot stuffing, carrot and swede champ, winter greens and vegan gravy (VE)



Sticky toffee pudding, warm toffee sauce, honeycomb ice cream

Double chocolate brownie, mulled winter berries, chocolate mousse

Christmas pudding, brandy and rum sauce, mulled fruits

Festive crumble, bramley apple and blackberry compote, vanilla custard or ice cream

Baileys and biscoff cheesecake, poached kumquats



Coffee and mini mince pie - £3.50

(v) vegetarian (vg) vegan

For parties of 7 guests or more, a deposit of £10 per person is required upon booking.  
For parties on 10 or more pre-orders need to be received at least five days prior to your sitting.  
All deposits and final payments are non-transferable and non-refundable.