

# DOGGETT'S CLASSIC CELEBRATION MENU

2 COURSES £29.95 / 3 COURSES £36.95

ADD A MOËT & CHANDON IMPÉRIAL CHAMPAGNE RECEPTION FOR +£12 PER PERSON  
ADD A PROSECCO RECEPTION FOR +£6 PER PERSON

## STARTERS

### SOUP OF THE DAY (V)

With sourdough bread and butter. *Vegan serve available.*

### GARLIC MUSHROOMS ON SOURDOUGH (VE)

Roasted mushrooms with spinach. Served on toasted sourdough.

### SLOW COOKED PULLED DUCK CROQUETTES\*

With a sweet chilli mayo and watercress & pickled onion salad.

### SCOTTISH SMOKED SALMON\*

On sourdough bread with horseradish cream & pickled pink onions.

## MAINS

### SALMON & DILL FISHCAKES\*

With herb-glazed baby potatoes, house salad and lemon aioli.

### SAUSAGE & MASH

Outdoor reared British pork sausages on a bed of Cornish clotted cream mash, topped with rich caramelised onion gravy and crispy onions. *Vegetarian serve available.*

### BRITISH STEAK & NICHOLSON'S PALE ALE PIE

Blade of beef in Nicholson's Pale Ale gravy in a hand crimped thyme pastry pie. Sprinkled with a topping of Maldon sea salt.

### GARLIC CHICKEN SCHNITZEL

Schnitzel smothered in garlic butter, with lemon aioli and skin-on fries.

### BAKED MACARONI CHEESE (V)

Topped with a mature Cheddar crumb, with garlic flatbread.

## DESSERTS

### WARM BELGIAN CHOCOLATE BROWNIE (V)

Served with vanilla pod ice cream.

### CARAMEL BISCUIT TORTE (V)

Served with salted caramel sauce. *Vegan serve available.*

### VANILLA ICE CREAM

*Vegan serve available.*

Allergen Information. Our easy to use allergen guide is available for you to use on the food section of our website or on our Glass Onion app. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you can't access the internet, we will be happy to provide you with the information. Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know [before](#) ordering.

(V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. Fish dishes may contain small bones. \* = this dish contains alcohol. All items are subject to availability. Weights stated are approximate uncooked weights. Adults need around 2000kcal a day. Nutrition information is accurate at time of print. Live nutrition information is available online. Where table service is offered, a discretionary service charge of 10% may be added.

# DOGGETT'S PREMIUM CELEBRATION MENU

2 COURSES £37.95 / 3 COURSES £44.95

ADD A MOËT & CHANDON IMPÉRIAL CHAMPAGNE RECEPTION FOR +£12 PER PERSON  
ADD A PROSECCO RECEPTION FOR +£6 PER PERSON

## STARTERS

### SOUP OF THE DAY (V)

With sourdough bread and butter. *Vegan serve available.*

### CHICKEN LIVER & BRANDY PARFAIT\*

Served with beer chutney and toasted Sourdough

### GARLIC MUSHROOMS ON SOURDOUGH (VE)

Roasted mushrooms with spinach. Served on toasted sourdough.

### SCOTTISH SMOKED SALMON\*

On sourdough bread with horseradish cream & pickled pink onions.

## MAINS

### LAMB SHANK

Lamb shank in a rich minted gravy served with creamy mashed potato, grilled broccoli and roast carrots

### GRILLED FILLETS OF SEA BASS

Herb-crushed baby potatoes, long-stem broccoli and white wine butter sauce.

### GARLIC CHICKEN SCHNITZEL

Schnitzel smothered in garlic butter, with lemon aioli and skin-on fries.

### 100Z CHARGRILLED RIBEYE STEAK

21-day-aged ribeye steak with vine cherry tomatoes, green salad, chunky chips & peppercorn sauce. Served medium. (+£2 supplement per person)

### PUY LENTIL & VEGETABLE COTTAGE PIE\* (VE)

Topped with carrot and sweet potato mash. Served with longstem broccoli and thyme roasted carrots.

## DESSERTS

### STICKY TOFFEE PUDDING (V)

Served with custard.

### CARAMEL BISCUIT TORTE (V)

Served with salted caramel sauce. *Vegan serve available*

### NICHOLSON'S CHEESE BOARD (V)

Taw Valley mature Cheddar, Cropwell Bishop Stilton and soft Camembert, served with celery and an apple & date chutney.

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