



The Dog and Bull

'Fresh, local, welcoming – a local pub for everyone'

December Festive Menu

(runs alongside regular menu)

£17.50 two courses, £22.95 three courses



(V) CREAMED PARSNIP, APPLE & CRACKED BLACK PEPPER SOUP, SAGE OIL, TOASTED ALMONDS AND FRESH BREAD

CRISPY COCONUT PRAWNS, MELON SALSA AND MIXED LEAVES IN LIME, MALIBU AND CHILLI DRESSING

SMOKED MACKEREL AND DILL MOUSSE WITH HORSERADISH CRÈME FRAICHE, CHERRY TOMATO & WATERCRESS SALAD WITH CRUNCHY CROSTINI

(V) CURRIED SWEET POTATO, SPINACH & CHICK PEA DAAL SAMOSA WITH MINT YOGHURT AND INDIAN SALAD

SMOKED DUCK SALAD WITH HOISIN DRESSING, CHINESE LETTUCE, SPRING ONIONS, CUCUMBER, MOULI RADISH AND FIVE SPICE CASHEWS

PULLED SHIN OF BEEF & CARAMELISED SHALLOT CROQUETTES, MULLED CRANBERRY SAUCE, WATERCRESS AND CHERRY TOMATOES



TRADITIONAL ROAST TURKEY WITH CHESTNUT STUFFING AND ALL THE TRIMMINGS

SLOW BRAISED BRISKET OF BEEF, STOUT GRAVY, COLCANNON AND ROASTED WINTER VEGETABLES

TERIYAKI MARINATED FILLET OF SALMON WITH STIR FRIED VEGETABLE NOODLES, SPICED CASHEW NUTS, CRISPY SEAWEED AND PRAWN CRACKERS

ROAST CHICKEN SUPREME STUFFED WITH SMOKED BACON AND THYME MOUSSE, WHITE WINE & THYME SAUCE, CHAMP MASH AND CHANTENAY CAROTS

(V) MOUSSAKA WELLINGTON – AUBERGINES, CORQUETTES, PEPPERS, FETA CHEESE, TOMATO AND BASIL ALL WRAPPED IN PUFF PASTRY WITH CHIVE NEW POTATOES AND GREEN BEANS

SEAFOOD LINGUINE - CRAB, KING PRAWNS, COD, MUSSELS, CHERRY TOMS, CORIANDER AND OLIVE OIL WITH SQUID INK LINGUINE, ROCKET AND PARMESAN CHEESE

PORK LOIN STUFFED WITH SAUSAGE MEAT, APRICOTS AND HERBS WITH ROAST POTATOS, MULLED CIDER GRAVY AND KALE



CHRISTMAS PUDDING WITH BRANDY SAUCE

PROFITEROLES FILLED WITH BAILEYS CREAM, TOPPED WITH DARK CHOCOLATE SAUCE AND HAZELNUT PRALINE

BLACK FOREST TRIFLE – CHOCOLATE SPONGE SOAKED IN CHERRY BRANDY, WITH LAYERS OF CHOCOLATE CUSTARD, CHERRIES AND CHANTILLY CREAM

APPLE, PEAR AND FIG CRUMBLE WITH WARM VANILLA CUSTARD

WARM LEMON CURD BAKEWELL TART WITH RASPBERRY SAUCE, FLAKED TOASTED ALMONDS AND POURING CREAM

THREE LOCAL CHEESES WITH BISCUITS, CELERY AND HOMEMADE CHUTNEY

As Christmas approaches once again, we wanted to introduce our seasonal menus and tell you a bit about what we'll be doing over the festive period.

Why not book your Christmas party with us this year? Our set menu on the left is £17.50 for 2 courses or £22.95 for 3 courses, or you can choose from our regular menu.

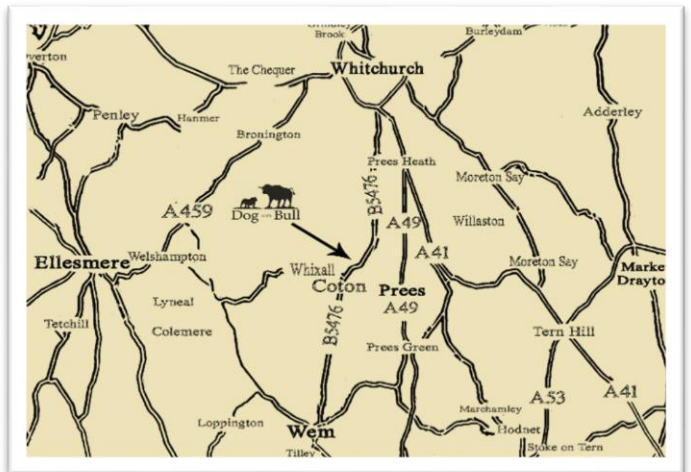
We will be celebrating the New Year in style with a great value special menu priced at just £20 for 2 courses or £25 for 3 courses including live music from Aaron Evans – please see the back of this leaflet for more details.

For parties of 10 or more we ask for a £5 per head deposit and a pre-order. Please call us on (01948) 880559 to book and for more details.

At the Dog and Bull, we pride ourselves on using all the best local produce available and making all our food from scratch and fresh to order.

We also stock a wide range of world wines & spirits and all our ales come from local brewers.

***WE WILL OPEN FOR LUNCH ON CHRISTMAS DAY FROM 11.30AM TO 3PM AT £60 PER HEAD INCLUDING COFFEE & MINCE PIES. PLEASE CALL US FOR A MENU AND TO BOOK.**



How to find us –

From Whitchurch: take the B5476 from the south of the outer ring road, signposted to Wem. Keep going for 4.2 miles and you'll find us on the right hand side.

From Ellesmere: head southeast on the A495 then turn left at the signpost for Whitchurch A495 and Wem B5063. After passing the Sun Inn, turn right onto the B5063 towards Wem. Pass the Horse & Jockey and take the first left towards Whixall. Head through Whixhall then turn left onto the B5476—we are 1/2 mile on the left.

From Wem: take the B5476 (new Street) and carry on for 4 miles—you'll see us on the left!

The Dog and Bull, Coton, SY13 2RA
thedogandbull.co.uk
(01948) 880559

Merry
Christmas!

CHRISTMAS DAY

MENU

£60 PER HEAD INCLUDING
COFFEE AND MINCE PIES

STARTERS

(V) White onion, cider & thyme soup with 4 cheese crouton

Pork tenderloin and venison terrine with Cumberland sauce

Seafood appetiser - Smoked mackerel mousse, smoked salmon and Atlantic prawns, horseradish crème fraiche and Melba toast

(V) Broad bean & goats cheese bruschetta, mint pesto, rocket & cherry tomato salad

Crispy coconut prawns, melon salsa and mixed leaves in lime, Malibu and chilli dressing

MAINS

All dishes are served with a selection of vegetables: creamed leeks, braised red cabbage, sprouts & baby onions, carrots & peas

Traditional roast turkey with chestnut stuffing and all the trimmings

Roast topside of beef, Yorkshire pudding, port wine gravy, roast potatoes and carrot & neep puree

Fillet of plaice filled with salmon mousse, creamy champagne sauce and roasted tarragon new potatoes

(V) Baked herb pancake stuffed with ratatouille, topped with arrabiata sauce and smoked cheddar with sauté potatoes

Roast chicken supreme stuffed with smoked bacon and thyme mousse, white wine & thyme sauce and champ mash

PUDDINGS

Christmas pudding with brandy sauce

Profiteroles filled with baileys cream, topped with dark chocolate sauce and hazelnut praline

Black forest trifle – chocolate sponge soaked in cherry brandy, with layers of chocolate custard, cherries and Chantilly cream

Apple, pear and fig crumble with warm vanilla custard

Three British cheeses with biscuits, celery and homemade chutney

Coffee and mince pies

New Year's Eve

Celebration Menu

Great Value at £20 for 2 courses,

£25 for 3 courses



(V) WHITE ONION, CIDER & THYME SOUP WITH 4 CHEESE CROUTON

PORK TENDERLOIN AND VENISON TERRINE WITH CUMBERLAND SAUCE

WATERCRESS, ROCKET AND HONEYDEW MELON SALAD WITH KING PRAWNS AND BLOODY MARY MAYONNAISE

TRADITIONAL HAGGIS WITH A WELSH RAREBIT TOPPING, BEETROOT & CRANBERRY RELISH AND WATERCRESS SALAD

DEVILLED BEER BATTERED CALAMARI, LIME & CORIANDER MAYONNAISE, ROCKET & CAPER SALAD

(V) BROAD BEAN & GOATS CHEESE BRUSCHETTA, MINT PESTO, ROCKET & CHERRY TOMATO SALAD



ROAST TOPSIDE OF BEEF, YORKSHIRE PUDDING, PORT WINE GRAVY, ROAST POTATOES, CARROT & NEEP PUREE AND WINTER GREENS

ROAST CHICKEN SUPREME STUFFED WITH HAGGIS, WHISKY CREAM SAUCE, LYONNAISE POTATOES AND ROASTED SPROUTS, CARROTS, SAGE & CHESTNUTS

ROAST LAMB RUMP (SERVED PINK), DAUPHINOISE POTATOES, REDCURRANT AND ROSEMARY SAUCE AND SAUTÉED KALE AND CARROTS

(V) BAKED HERB PANCAKE STUFFED WITH RATATOUILLE, TOPPED WITH ARRABIATA SAUCE AND SMOKED CHEDDAR WITH SAUTE POTATOES AND ROCKET & SPRING ONION SALAD

FILLET OF PLAICE FILLED WITH SALMON MOUSSE, CREAMY CHAMPAGNE SAUCE, ROASTED TARRAGON NEW POTATOES AND GREEN BEANS

TERYAKI MARINATED FILLET OF SALMON WITH STIR FRIED VEGETABLE NOODLES, SPICED CASHEW NUTS, CRISPY SEAWEED AND PRAWN CRACKERS



AUTUMN BERRY CRANACHAN (FRUIT, CREAM OATS AND WHISKY) WITH LEMON SHORTBREAD BISCUIT

STICKY TOFFEE PUDDING WITH RUM BUTTERSCOTCH SAUCE AND IRISH CREAM ICE CREAM

CHOCOLATE ORANGE PROFITEROLES - FILLED WITH ORANGE CREAM AND TOPPED WITH WARM CHOCOLATE SAUCE

AFTER EIGHT CHEESECAKE WITH MOCHA ICE CREAM
ROCKY ROAD BROWNIE, HONEYCOMB PIECES, CHOCOLATE SAUCE AND MILK ICE CREAM

THREE BRITISH CHEESES WITH BISCUITS, CELERY AND HOMEMADE CHUTNEY

Live Music from 8 'til late

from Aaron Evans

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