



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

December Festive Menu

(runs alongside regular menu)

£18.50 two courses, £23.95 three courses

STARTERS

(V) ROAST PARSNIP & THYME SOUP, APPLE CREAM, APPLE CRISPS & FRESH BLOOMER BREAD

CHORIZO & MOZZARELLA ARANCINI ARRABIATTA SAUCE AND A ROCKET, SPRING ONION & BLACK OLIVE SALAD

PRESSED CHICKEN & BLACK PUDDING TERRINE WITH HOMEMADE PICCALILLI & TOASTED MULTIGRAIN BREAD

RED THAI MARINATED CRISPY KING PRAWN PAKORAS, TOASTED COCONUT, CORIANDER & WATERCRESS SALAD WITH LIME DRESSING AND A SPICY CUCUMBER DIPPING SAUCE

(V) MUSHROOM & TARRAGON PATE, HERB CROSTINI AND PORT & CRANBERRY RELISH

BETROOT CURED SALMON GRAVADLAX, CHAMPAGNE JELLY, HORSERADISH & DILL CRÈME FRAICHE AND A DRESSED WATERCRESS & PEA SHOOT SALAD

MAINS

TRADITIONAL ROAST TURKEY, SAUSAGE MEAT STUFFING, ROAST POTATOES & PARSNIPS, TRADITIONAL TRIMMINGS

ROAST BELLY OF PORK, APPLE & SAGE BOULANGERE POTATOES, CHANTENAY CARROTS, BRUSSEL SPROUTS WITH BUTTON ONIONS & CHESTNUTS, MULLED CIDER GRAVY AND CRACKLING

BRAISED SHIN OF BEEF, RED WINE, BUTTON ONION & BACON SAUCE, COLCANNON MASH AND WINTER ROOT VEGETABLES

ROAST FILLET OF HAKE, BUTTERED NEW POTATOES, WHITE WINE, BUTTERBEAN & CHORIZO CASSOULET WITH SAUTÉED SUGAR SNAP PEAS & SAMPHIRE

(V) ROASTED BUTTERED SQUASH, SWEET POTATO & SPINACH FILO PIE, SMOKED CHEDDAR CHEESE SAUCE WITH LYONNAISE POTATOES, FINE GREEN BEANS AND SUGAR SNAP PEAS

COD & PRAWN MORNAY, SPINACH MASH POTATO, GREEN BEANS AND ROASTED SPROUTS WITH BUTTON ONIONS & CHESTNUTS

PUDDINGS

TRADITIONAL CHRISTMAS PUDDING WITH BRANDY SAUCE

BOOZY GINGER SPONGE, APRICOT & EGG NOG TRIFLE WITH CORNISH GINGER FAIRINGS

LAVENDER POACHED PEAR VANILLA & LEMON SPONGE CAKE AND CLOTTED CREAM

APPLE & BLACKBERRY CRUMBLE WITH VANILLA CUSTARD OR VANILLA ICE CREAM

SALTED CARAMEL & DARK CHOCOLATE TORTE CHESHIRE PLAIN ICE CREAM AND A BLACK CHERRY & KIRSCH COMPOTE

THREE LOCAL CHEESE WITH BISCUITS CELERY AND HOMEMADE PORT & CRANBERRY 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 £18.50 for 2 courses or £23.95 for 3 courses, or you can choose from our regular menu.

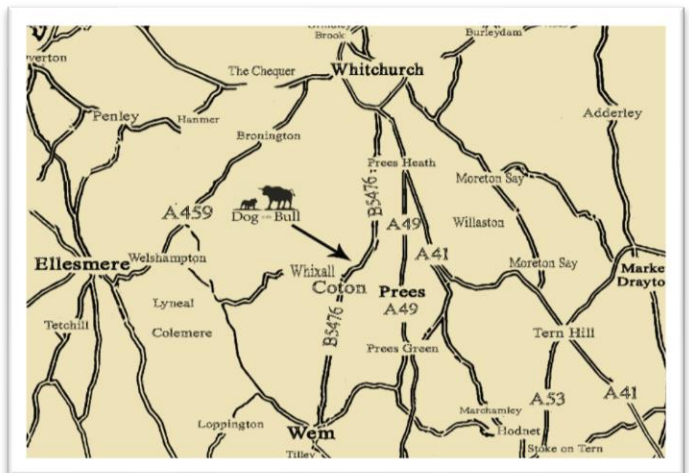
We will be celebrating the New Year in style with a great value special menu priced at just £20 for 2 courses or £25 for 3 courses including live music – please see the back of this leaflet for more details.

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 Whixall, turn right after the bridge 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!

Merry Christmas!

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

CHRISTMAS DAY



MENU

£60 PER HEAD INCLUDING
COFFEE AND MINCE PIES

STARTERS

(v) Roast Beetroot Soup, Horseradish Crème Fraiche & Rosemary Soda Bread

Duck Liver, Cranberry & Thyme Pate, Mulled Plum Jelly & Herb Crostini

Trio of Seafood - Thai Spiced Smoked Mackerel Mousse, Beetroot Cured Salmon Gravavlax, Sesame Prawn & Chilli Balls with Prawn Crackers & Spicy Cucumber Dipping Sauce

(v) Goats Cheese & Warm Fig Salad, Endive & Oak Leaf, Toasted Walnuts and Honey Dressing

Pulled Ham Hock & Leek Croquettes, Homemade Piccalilli and a Rocket, Spring Onion & Watercress Salad

MAINS

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

Traditional Roast Turkey, Sausagemeat Stuffing, Roast Potatoes & Parsnips, Traditional Trimmings

Roast Rump of Beef, Yorkshire Pudding, Roast Potatoes & Parsnips and Port Wine Gravy

Roasted Pork Fillet wrapped in Sage & Bacon; Pork, Sage & Spiced Apple Meatloaf, Lyonnaise Potatoes and a White Wine & Wild Mushroom Gravy

Salmon, Spinach & Mushroom Wellington, Champ Mashed Potato with a Champagne & Dill Cream Sauce

(v) Aubergine, Lentil & Walnut Ragout, Spiralized Courgette & Carrot Spaghetti with Parmesan Crisps & Toasted Garlic Ciabatta

PUDDINGS

Traditional Christmas Pudding with Brandy Sauce

Boozy Dark Chocolate & Kirsch Cherry Trifle with a Chocolate Chip Cookie

Panettone Bread & Butter Pudding with Baked Plums & Vanilla Custard

Assiette of Desserts - Vanilla Crème Brulee; Salted Caramel & Dark Chocolate Torte; Apple, Blackberry & Granola Crumble and Candied Orange Peel

Three Local Cheese with Biscuits
Celery and Homemade Port & Cranberry Chutney

New Year's Eve

Celebration Menu

Great Value at £20 for 2 courses,

£25 for 3 courses



(V) VIRGIN MARY TOMATO SOUP, PAPRIKA CROUTONS, DICED CELERY & ROSEMARY SODA BREAD
(SHOT OF SMIRNOFF VODKA SUPPLEMENT £2)

CHICKEN & BASIL BREADED MEATBALLS, ARRABIATA SAUCE, ROCKET SALAD WITH A PESTO DRESSING AND TOASTED GARLIC BREAD

RED THAI SPICED KING PRAWN PAKORAS, TOASTED COCONUT, CORIANDER & WATERCRESS SALAD WITH LIME DRESSING AND A SPICY CUCUMBER DIPPING SAUCE

(V) MUSHROOM & TARRAGON PATE, GARLIC & ROSEMARY CROSTINI WITH A RED ONION & REDCURRANT RELISH

PULLED HAM HOCK & LEEK CROQUETTES, HOMEMADE BOURBON BROWN SAUCE AND A ROCKET & SPRING ONION SALAD



CHARGRILLED CHICKEN PIZZAIOLA TOPPED WITH TOMATO, MOZZARELLA & PEPPERONI WITH LINGUINE PASTA, SPICY AMATRICIANA SAUCE & A DRESSED ROCKET SALAD

SALMON, SPINACH & MUSHROOM WELLINGTON, CRUSHED HERBED NEW POTATOES WITH A WATERCRESS & ROCKET SALAD WITH LEMON & CAPER DRESSING

CHARGRILLED 8OZ RUMP STEAK, HAND CUT CHIPS, GRILLED TOMATOES, GARLIC MUSHROOMS, PEAS AND A THREE MUSTARD STROGANOFF SAUCE

PAN ROAST COD LOIN WRAPPED IN SERRANO HAM, CHAMP MASH, BUTTERED GREEN BEANS & SUGAR SNAP PEAS WITH A LEMON, THYME & WHITE WINE CREAM SAUCE

(V) BROCCOLI & LEEK CRUMBLE BAKE - SHROPSHIRE BLUE CHEESE SAUCE, HAZELNUT & HERB CRUMBLE TOPPING, ROAST GARLIC & THYME NEW POTATOES WITH HONEY ROASTED CHANTENAY CARROTS & PARSNIPS



DAMSON FOOL, CHANTILLY CREAM, LEMON SHORTBREAD WEDGE

BOOZY GINGER & CLEMENTINE TRIFLE WITH SPICED GINGER FAIRINGS

CHOCOLATE CHUNK & HAZELNUT MERINGUE ROULADE WITH CHOCOLATE SAUCE

STICKY TOFFEE PUDDING, BOURBON BUTTERSCOTCH SAUCE, CANDIED HAZELNUTS AND VANILLA ICE CREAM

HOMEMADE WARM PECAN PIE, VANILLA ICE CREAM & CANDIED ORANGE PEEL

THREE LOCAL CHEESES WITH BISCUITS, CELERY AND HOMEMADE PORT & CRANBERRY CHUTNEY

Live Music from 8 'til late