



Booking Form

Name:

Number of guests:

Booking Date:

Time:

Contact Tel:

Please indicate numbers below for your group's choices:

<u>Starters</u>	<u>Mains</u>	<u>Desserts</u>
Soup	Turkey	Xmas Pudding
Salmon	Beef	Chocolate Torte
Mushroom	Seabass	Sorbet & Melon
	Veg Tart	Cheese board

Number of people having:

2 Courses : 3 Courses:

Pre-orders and deposits must be received 2 weeks before your booking. Amendments to menu choices must be requested a minimum of 48 hours before your reservation .


We would like to thank you for your support through this challenging year and we will continue to run a safe & happy pub. We look forward to welcoming you in 2021 & hope for some return to normality.


Karen & the Team


Christmas meals served from 1st December – 24th December

Christmas 2020



 The Dog and Crook, 18 Brambridge SO50 6HZ

 dogandcrookbrambridge@gmail.com

 01962 712129

www.dogandcrook.co.uk

The one guarantee this year, is Christmas!



It's never been more important to focus on the things that truly matter this Christmas. Gather your loved ones and enjoy our range of freshly prepared dishes from our festive menu.

ENJOY CHRISTMAS TOGETHER...

The Dog & Crook are only accepting single bookings of a maximum of 6 people from different households. This is in line with the current Government guidelines. All bookings remain subject to change in line with UK Government guidance. If any update impacts your booking with us, we will contact you.

The Christmas period is a particularly busy time for us, as a result we will require a pre-order and £5pp deposit two weeks in advance of your reservation. Your deposit will remain safe and in the unfortunate event that your booking cannot proceed due to COVID restrictions, we will refund your deposit in full, using the original method of payment. *If you choose to cancel your booking unfortunately you will forfeit your deposit.*



 **Starters** 

Spiced parsnip soup garnished with parsnip crisps & served with toasted sour dough bread
V, GFO, VEO

Smoked salmon & king prawn Marie Rose salad served with warm wholemeal petit pain
GFO

Pan fried wild mushroom served on garlic sour dough with crispy pancetta & stilton sauce

 **Mains** 

Turkey paupiette with pork & cranberry stuffing, wrapped in pancetta served with all the trimmings **GFO**

Roast sirloin of beef & Yorkshire pudding served with all the trimmings **GFO**

Oven baked honey & orange seabass served with new potatoes & winter vegetables **GFO**

Wild mushroom, peppercorn & stilton tart served with roast potatoes & winter vegetables
V, GFO, VEO

 **Desserts** 

Traditional Christmas pudding served with brandy sauce & brandy soaked dried fruits
V, GFO, VEO

Chocolate & orange torte served with Grand Marnier cream **V**

Trio of melon with lemon sorbet and Christmas berry coulis **V, GFO, VE**

A selection of cheeses served with crackers, grapes & caramelised onion chutney **V, GFO**

V-Vegetarian | GFO – Gluten free option | VEO – Vegan option

2 COURSES £21.50 3 COURSES £25.50

