



Christmas and New Year 2015

# **Christmas Opening Hours**

All our opening hours are the same as usual except for-

Friday 25<sup>th</sup> Dec- 11am-8pm Christmas Day Menu £59.99 (under 12s half price) (highchairs £5)

Saturday 26<sup>th</sup> Dec- 10a.m-9pm Traditional Carvery

Thursday 31<sup>st</sup> Dec- 1pm-9pm New years Eve Pre Party Menu (price per dish)

Monday 3<sup>rd</sup> Jan- 12noon-7pm

## **Usual Opening Hours**

Mondays- 5pm -9pm

Tuesdays- 5pm- 9pm

Wednesdays- 12noon-2.30 5pm- 9pm

Thursdays- 12noon- 2.30 5pm- 9pm

Friday- 12noon- 2.30 5pm-9pm

Saturdays 12noon- 9pm

Sundays 12noon- 7pm

Please note that all of the above times are serving times for food and  
our opening times change with demand

## **Breakfast**

We are open everyday for breakfast for guests in rooms and hungry passers by.

Serving from 8am to 10am in the week and an hour later at weekends.

Come and try our famous backyard breakfast or freshly made blueberry pancakes with  
crispy bacon and maple butter.

## **Rooms**

Whether you want to relax in the knowledge that you don't have to drive home or you  
are traveling from afar to visit friends, our boutique rooms make the Dog in a Doublet  
experience one to remember.

With luxury as standard and lawned balconies with all rooms our prices cannot be  
beaten. So why don't you treat yourself... relax a little more and book yourself a room?

Dog in a Doublet, Northside, Thorney, Peterborough PE6 0RW

Tel- (01733) 202 256

Email- [info@doginad.co.uk](mailto:info@doginad.co.uk)

Instagram

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



@doginad



Official dog in a doublet

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## **“Dog in a Doublet has Christmas under wraps!”**

Celebrate the Festive Season with great food and wine.

Our array of festive menus offer dishes from the traditional favourites to gastro pub delights inspired by seasonal ingredients and all prepared and served by our friendly and attentive team. Ideally situated just outside of Peterborough between Whittlesey and Thorney making access easy for everyone.

Whether you are organising a company party, a family get together or a social gathering Dog in a Doublet has something for everyone.



***“John has some serious talent... he really knows his food”***

**John Torodes talking about headchef John McGinn  
on BBC Masterchef**



***“Friendly, welcoming and warm this pub achieves the ideal balance between being a good old traditional pub, yet with contemporary even trend setting gastro-filling grub - a definite winner!”***

**Gourmet Society 2015**

# **Pre-booked Christmas Parties**



Available throughout November, December and January 2015

(booking form on [www.doginad.co.uk](http://www.doginad.co.uk) or ask a member of staff)

Christmas Cheer Menu- 2 courses £9.99 (lunch only) 3 courses £12.99

Christmas Feast Menu- 2 courses £15.99 (lunch only) 3 courses £19.99

## **CHRISTMAS TASTING MENU 2015**

Eight seasonal courses for £35 a head



## **CHRISTMAS CHEER MENU 2015**

### **STARTER**

**Rustic garlic bread-** topped with chives and mozzarella

**Wild mushroom soup-** with fresh bread and butter (v)

### **MAINS**

**Roast Bronze Turkey-** with sage and onion stuffing, Yorkshire pudding, goose fat roast potatoes, carrot and swede mash, Brussels sprouts and gravy

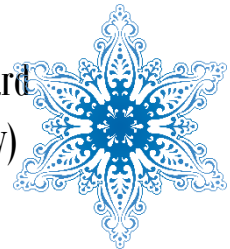
**Cheese and onion pie-** with vegi trimmings and roast onion jus (v)



### **DESSERTS**

**Mince meat and apple pie-** served with vanilla custard

**Hot Sticky toffee sundae-** with vanilla ice cream (v)



2 courses £9.99 (lunch only) 3 courses £12.99

### **Christmas and New Year Terms and Conditions**

All of the menus in this brochure require pre booking of tables.

The menu of choice must be enjoyed by whole table.

A deposit of £5 per person is required to hold your booking.

Christmas Cheer and Festive Feast menus require pre ordering of dishes  
(booking form on [www.doginad.co.uk](http://www.doginad.co.uk) or ask a member of staff)

A 10% service charge will be added to all tables of 8 or more.

Your booking will not be confirmed until the full deposit has been received

Dietary requirement should be requested upon booking



# CHRISTMAS FEAST MENU 2015

## STARTERS

**Baked brie in filo-** with cranberry, blueberry and red onion jam (V)

**Wild mushroom soup-** with Cropswell Bishop stilton and fresh bread (V)

**Half pint tankard of prawns-** with sundried tomato butter, Marie rose and wholemeal bread

**Chicken and bacon pate-** served with toasted butter brioche and grape jelly

## MAINS

**Roast Topside of Beef-** with trimmings

**Roast Bronze Turkey-** with trimmings

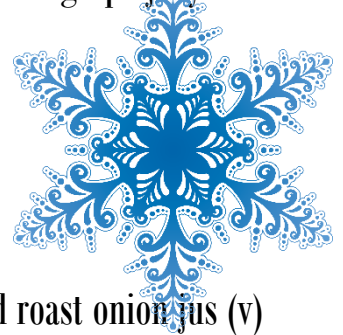
**Roast Loin of Pork-** with trimmings

**Leek, onion and vintage cheddar pie-** with vegi trimmings and roast onion jus (v)

**Trimmings-** Crackling, stuffing(v), Yorkshire, goose fat roasties, Brussels(v),  
carrots(v), swede(v), parsnips(v) and gravy

**Pan fried cod-** on samphire and sugar snap risotto with champagne herb foam

**Roast beetroot and feta-** on samphire and sugar snap risotto with champagne herb foam (v)



## DESSERTS

**Spiced apple dick-** served with vanilla custard

**Sticky toffee pudding-** with brandy butterscotch sauce and Christmas pudding ice cream (v)

**Chocolate brownie-** with black forest ice cream and drunken cherries (v)

**Amontillado Sherry Trifle-** with fresh raspberries(v)

**Christmas pudding-** with vanilla custard



## VEGAN CHRISTMAS

**Starter-** very green soup with croutons (vv)

**Main-** Roast root veg on coconut kapitan (vv)

**Dessert-** flambé sailor jerry bananas with mango sorbet and banana ice cream (vv)



**Cheeseboard** £4 per person (£2.80 for whole table) **Coffee and mince pie** £3 p.p (£1.99 w.t.)

2 courses £15.99 (lunch only) 3 courses £19.99

# CHRISTMAS DAY MENU 2015



## **STARTERS**

**Camembert and brie filo duo-** with mango coulis and cranberry, blueberry and red onion jam

**Wild mushroom soup-** with Cropswell Bishop stilton, celeriac, truffle oil and fresh bread (v)

**Half pint tankard of crevettes, prawns and gambas -** with sundried tomato butter, Marie rose and wholemeal bread

**Layered pate-** foie gras and chicken liver with bacon served with toasted butter brioche, poppy seed crisps and grape jelly

## **MAINS**

**Dog in a Doublets famous carvery-** with all our usual favourites of turkey, beef, pork, lamb, gammon and our famous gravy plus some very special festive guests such as cockerel and goose

**Leek, onion and vintage cheddar pie-** with vegi trimmings and roast onion jus (v)

**Trimmings-** Crackling, stuffing(v), Yorkshire, roasties, Brussels(v), carrots(v), swede(v), parsnips(v)

**Pan fried Halibut-** on samphire, olive, cucumber and sugar snap risotto with champagne herb foam

**Roast beetroot, shallots and feta-** on samphire, olive, sugar snap and cucumber risotto with champagne herb foam (v)



## **DESSERTS**

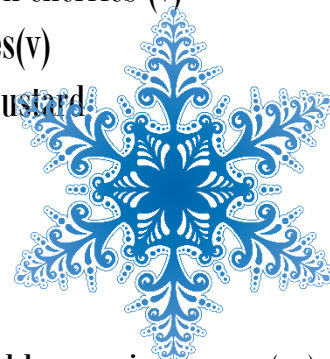
**Spiced apple dick-** served with hazelnut brittle and vanilla custard

**Sticky toffee pudding-** with brandy butterscotch sauce and Christmas pudding ice cream (v)

**Chocolate brownie-** with black forest ice cream and drunken cherries (v)

**Amontillado Sherry Trifle-** with fresh raspberries(v)

**Christmas pudding-** with brandy butter and vanilla custard



## **VEGAN CHRISTMAS**



**Starter-** very green soup with croutons (vv)

**Main-** Roast root veg on coconut kapitan (vv)

**Dessert-** flambé sailor jerry bananas with honeycomb, mango sorbet and banana ice cream (vv)

**Cheeseboard** £5 per person (£3.80 for whole table) **Coffee and mince pie** £4 p.p (£2.99 w.t.)  
£59.99 (under 12s half price) (highchairs £5)

# NEW YEARS EVE PRE PARTY MENU 2015

## STARTERS

**Smoked haddock**/samphire/Doublet scrambled egg/sour dough cheese on toast £7

**Shell on king prawns**/garlic butter/chilli and fennel focaccia £7

**King scallops**/Charles MacLeoud black pudding/pea puree/bacon dust/celery herb/caviar £7

**Yakatori chicken**/fennel and mushroom salad/kekap manis £6

**Whitebait** in black sesame tempura/saffron mayo/smoked paprika/fresh lime £6

**Celeriac soup**/parmesan/white truffle (v) £6

## MAINS

**Fish & chips**- Halibut steak/tempura cod stick/D chips/samphire/Barry Normans pickled onion/pea puree/tartare £18

**Rib Tickler**- Moorfarm burger/brioche/salad/pulled pork/cucumber kimchi/pickle/herby fries £17

**Aged fillet steak**/oxtail ragu/D chips/confit yolk/field mushroom/peas/roast tomato £30

**Maple five spice cofit duck leg**/sauce bigarade/spring onion mash/sugar snap £18

**Surf n turf**— belly pork/Charles MacLeod Black Pudding/King

scallops/lobster/crackling/fries/cauliflower/apple/chicken and tarragon dressing £35

**Thai Salad**- Sesame beef/red onion/lemongrass/baby kale/mint/coriander/thai dressing/green papaya/peanuts £18

**36 hour lamb shoulder**/harisa/herbs/chorizo tagine/tzatziki £20

**Vintage Mac'n'cheese**/brie cornbread/red onion marmalade/sunblush tomatoes/red pepper (v) £15

## DESSERTS

**Spiced apple dick**- served with hazelnut brittle and vanilla custard £6

**Sticky toffee pudding**- brandy butterscotch sauce/vanilla ice cream/salted caramel popcorn (v) £6

**Chocolate brownie**- Horlicks ice cream/chocolate sauce/malted crumbs (v) £6

**Trifle**- Amontillado Sherry/raspberry jelly/school custard/raspberry eton mess (v) £6

## VEGAN

**Starter**- aubergine tempura/marinated pepper/sukiyaki (vv) £6

**Main**-Butternut sate/coconut stew/rice dumplings/sambal (vv) £17

**Dessert**- flambé sailor jerry bananas with honeycomb, mango sorbet and banana ice cream (vv) £6



From board meeting buffets to wonderful weddings... Dog in a Doublets catering company is a bespoke service that delivers exceptional standards to suit your budget.

***"We were recommended Top Dog catering for our Wedding. With 250 guests in the grandest surroundings we wanted the finest food. John and his team delivered this and much more... from the canapes to the four course menu... well done guys!"***

***L. Southall (Amphill)***



*Pork & Co.*

For all your bbq and hog requirements

***"this will be our third year using Pork and co for our Christmas Party. Professional speedy service, outstanding value and most importantly..."***

***the best Pulled Pork Hog Roast EVER!"***

***Mrs S. Neaves (J H Samuels)***

