

The Dog & Duck Linton



Festive menu

Cream of parsnip and apple soup parsnip crisps, granny smith apple (vegan)

House cured salmon pickled beetroot, yuzu gel

Smoked cheddar souffle celery & grape salad (v)

Confit duck rillettes piccalilli vegetables, sourdough

Norfolk roast turkey roast potatoes, roasted roots, brussel sprouts, cranberry stuffing, pigs in blankets, gravy

Slow roasted lamb shoulder braised red cabbage, celeriac puree, pan juices

Seared stone bass fondant potato, clam chowder

Celeriac & truffled mushroom wellington sprouting broccoli, truffle sauce, olive oil mash potato (vegan)

Christmas pudding brandy sauce (v*)

Caramel panna cotta brandy snap, pistachio ice cream (v)

Dark chocolate terrine clementine puree, honeycomb ice cream (v)

Cambridge blue oat biscuits, figs, celery, grapes (v)

Selection of ice cream & sorbets (v*)

Filter coffee & warm mince pies

3 courses £35

IF YOU HAVE ANY ALLERGENS PLEASE INFORM A MEMBER OF THE TEAM

Supply & substitutions, we reserve the right to amend, alter & substitute the menu

due to supply & stock issues, we will endeavour to inform you of any changes at the earliest opportunity.

*Dishes can be VEGAN on REQUEST

Terms, booking request & deposit information is overleaf