

New Year's Eve Dinner

£55.00

(Including VAT. Service not included)
Deposit £30.00 per person.

Appetiser

A Little Cup of Ham Hock & Pea Soup,
Ham Hock Toastie

To Start

Fresh Oriental Duck Spring Rolls,
Kumquat & Shallot Dipping Sauce

London Cured Scottish Smoked Salmon,
Shallot Puree, Crispy Bacon

Roasted Plum Tomatoes and Basil Puree
topped with Grilled Goats Cheese and Toasted Focaccia

To Continue

Grilled Fillets of Sea Bass, Carrot,
Onion & Onion Seed Salad, Saffron Rice, Tahini Sauce

Breast of Pheasant, Chestnut & Apple Mash,
Winrer Cabbage, Cranberry & Game Jus

Roast Fillet of Beef, Bourignonne Sauce

To Conclude

Christmas Pudding with Brandy Cream

Chocolate and Pear Platter

Crème Brulee, Brandied Clementine

Colombian Coffee
with a Sharing Platter of Cheeses
and Old Year's Night Goodies

Food hours

Lunch: Tuesday - Sunday

12:00 - 13:30 Last Orders

Dinner: Tuesday - Saturday

19:00 - 20:30 Last Orders

Pre-ordering and deposits

For tables of 8 or more we request that you pre-order
(all courses) at least one week in advance.

£10 per person deposit (non-refundable)
required for tables of 8 or more.

You are welcome to bring your own crackers
but no party poppers please!!

Boxing Day Lunch and New Year's Day Lunch

£27.50 for 3 courses
£15.00 deposit required

Closed for holiday

Monday 3 January to Thursday 20 January 2011 inclusive.
Open Friday 21 January.

The Shepherd and Dog
Pub & Restaurant

Forward Green, Stowmarket
Suffolk, IP14 5HN

Tel. 01449 711 361
Email. info@theshepherdanddog.com
www.theshepherdanddog.com

The Shepherd and Dog

PUB & RESTAURANT

FORWARD GREEN • SUFFOLK

Christmas & New Year



Christmas Set Menu

£19.50 for two courses

£23.50 for three courses

(Including VAT. Service not included)

To Start

Fresh Celeriac Soup, Port Wine Reduction

Tian of Ham Hock, Apple, Walnut & Apple Mayonnaise

Deep Fried Cornish Brie in Tempura Batter,
Tomato & Chilli Dipping Sauce

Fresh Crayfish Cocktail

To Continue

Roast Free Range Suffolk Turkey, Chipolatas,
Cranberry & Bread Sauces

Pave of Salmon, Creamy Mash,
Crayfish & White Wine Sauce

Tomato, Aubergine, Courgette & Red Onion Tart

To Conclude

Christmas Pudding with Brandy Cream

Toffee Apple Sundae

Chocolate & Amaretto Trifle

Suffolk Gold Cheese and Biscuits

Posh Nosh

(Including VAT. Service not included)

To Start

Chicken Liver & Red Wine Pate, Cranberry Chutney, Hot Toast **£5.75**

Fresh Crab & Salmon Spring Rolls, Chilli Crème Fraiche,

Crispy Seaweed **£7.00**

Hot Garlic Cream & Parmesan Mushrooms, Crusty Bread **£6.00**

London Cured Smoked Scottish Salmon, Egg,

Prawn & Cress Mayonnaise **£7.50**

Sliced Cold Duck Breast, Spring Onions & Cucumber,

Hoi Sin & Plum Dressing, Crispy Noodles **£7.50**

Parma Ham, Potato, Pear & Chive Salad **£7.00**

Grilled Goats Cheese on Crostini, Cherry & Shallot Compote **£6.50**

To Continue

Fillets of Sea Bass, Apple & Lime Puree,

Thai Coconut & Lemon Grass Sauce **£16.50**

Breast of Pheasant, Pancetta, Mushroom,

Thyme & Cabbage Fricassee **£16.50**

Rump of English Lamb, Celeriac Mash, Red Wine Jus **£17.50**

Breast of Gressingham Duck, Chestnut & Date Stuffing,

Port & Muscavado Sauce **£16.50**

Escalopes of Pork Tenderloin, Creamed Leeks,

Tomato & Marsala Wine Sauce **£15.50**

Breast of Corn Fed Chicken, Button Onion, Mushroom,

Bacon & Thyme Red Wine Sauce **£14.00**

Mignons of Fillet Steak, Stilton Potato Cake, Guinness Onions **£24.00**

To Conclude

Crème Brûlée, Mini Pot au Crème of Orange & Cointreau **£5.75**

Dark Chocolate & Baileys Cheesecake, Chocolate Drizzle **£5.75**

Iced Cherry Parfait, Cherry Compote **£5.75**

Bavarian Bread Pudding, Apples, Sultanas & Rum,

Ice Cream & Cream, Toasted Almonds **£5.75**

Coffee and Walnut Sponge, Hot toffee Sauce,

Ice Cream & Cream **£5.75**

Suffolk Gold and Suffolk Blue Cheese, Grapes,

Lincolnshire Plum Bread & Biscuits **£6.75**

Colombian Coffee, Decaffeinated Coffee, Tea or Herbal Tea with Mince

Pies, Home Made Fudge, Chocolate Mints and Vanilla & Cinnamon

Flavoured Nuts **£2.95**

Christmas Day Luncheon

£75.00

(Including VAT. Service not included)

Deposit £40.00 per person, by 1 December.

Appetiser

A Little Cup of Ham Hock & Pea Soup,
Ham Hock Toastie

To Start

Fresh Oriental Duck Spring Rolls,
Kumquat & Shallot Dipping Sauce

London Cured Scottish Smoked Salmon,
Shallot Puree, Crispy Bacon

Roasted Plum Tomatoes and Basil Puree
topped with Grilled Goats Cheese and Toasted Focaccia

In the Middle

Mini Fish and Chips, Tartare Sauce

To Continue

Roast Free Range Suffolk Turkey, Chipolata Sausages,
Stuffing, Cranberry and Bread Sauces

To Conclude

Christmas Pudding with Brandy Cream

Chocolate and Pear Platter

Crème Brûlée, Brandied Clementine

Colombian Coffee
with a Sharing Platter of Cheeses
and Festive Goodies