

# THE DUKE

## Christmas 2017

3 courses £ 28.00

Celery soup & white almond, toasted sourdough

Bocconcini, warm squash & rocket salad (v)

Scottish smoked salmon, endive salad, horseradish crème fraiche & soda bread

Chicken liver parfait, pear & apple chutney

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Wild mushrooms & winter root vegetables pie, seasonal greens (v)

Pan fried sea bass, braised salsify, curly kale & anchovies butter

Roast Lincolnshire turkey, cranberry & ginger stuffing, roast potatoes, Brussel sprouts, parsnips & gravy

Roast venison rump, Lyonnaise potatoes & spiced red cabbage

Rib eye on the bone, hand cut chips, dressed winter leaves & café de Paris butter (£5 supplement)

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Syllabub sherry trifle

Christmas pudding, rum clotted cream & stolen crumbs

Double chocolate cake, blood orange sorbet

Cashel Blue, Cornish Yarg, oatcakes & Duke chutney (£3 supplement)

**A discretionary service charge of 12.5% will be added to tables of 6 or more.**

All dishes marked (v) are vegetarian friendly . Some of our dishes are prepared with gluten free ingredients **however** they are not prepared in a gluten free environment. Allergen information is available on request from the team for all dishes. If you are in any doubt, please ask to speak with a manager.