

THE DUKE

CHRISTMAS MENU 28.00

Roast pumpkin soup, chilli sour cream (v)

Buffalo mozzarella, crispy beets, pickled cucumber, rocket, red wine & shallot vinaigrette (v)

Scottish salmon & avocado ceviche

Duck parfait, cranberry chutney

Wild mushroom & chestnut wellington, celeriac puree & sautéed kale (v)

Pan-fried sea bass fillet, crushed lemon potatoes, wilted spinach & sauce vierge

Roast Lincolnshire turkey, chestnut & apple stuffing, roast potatoes, Brussels sprouts, maple glazed parsnip & carrots, red wine gravy

Braised venison casserole, glazed carrots & swede mash

Rib eye on the bone, hand cut chips & béarnaise (*5 supplement*)

Christmas pudding, brandy sauce (v)

Chocolate torte cheesecake, chocolate sauce & clotted cream (v)

Christmas Pavlova, ginger & cinnamon winter compote (v)

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. Allergen information is available on request from the team for all dishes. Our freshly made food is prepared in a busy kitchen so we cannot guarantee it is suitable for those with allergies