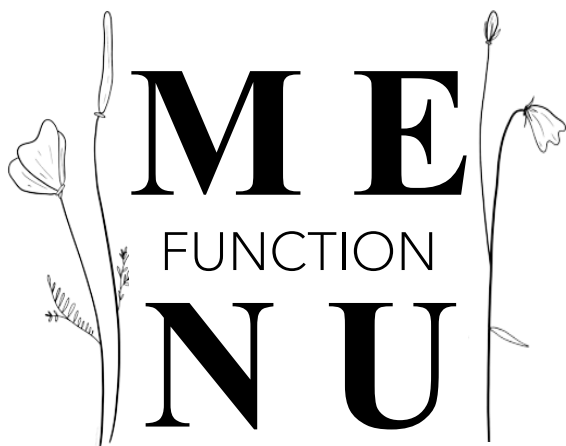


The Duke Hotel

HILMARTON

PUB, RESTAURANT & ROOMS



Festive menu

OUR FOOD

With a reputation for fine food and friendly hospitality, The Duke Hotel offers a wonderful dining experience with a friendly and relaxed service.

Meals are prepared using the best quality seasonal food, sourced as locally as possible.

Our "ethos" is around the concept of sustainability. We respect every ingredient in the kitchen and strive to use all parts of our food. Any food waste from the kitchen is then converted into compost and used to grow our own herbs and vegetables in the back garden.

Our menu changes every three months according to what the season has to offer, but we tend to make a few changes from month to month according to what produce is seasonally available.

We proudly blend classical gastronomic techniques with elements of European & Asian cuisines.

- The Duke Hotel -

NOTE

Please note that all the food we serve is prepared and freshly cooked on-premises.

If you have any allergies or queries, please bring them to the attention of our team and we will do our best to accommodate you.

**Please note, some of our dishes may not be subject to alterations due to contamination risks.*

A 12.5% discretionary service charge will be added to the table, please do not feel obliged to pay this if you don't feel the service warrants it.

DIETARY NOTES

[GF] Gluten Free [GFA] Gluten Free Alternative Available

[VE] Vegan [VEA] Vegan available [V] Vegetarian

[DF] Dairy Free [DFA] Dairy Free Available

M E
FUNCTION
N U

ROOM
HIRE
FEES

CORKAGE
&
CAKEAGE

Menu from the 27th of
November until the 31st of
December

Full-Day 9 am - 11 pm - from £150

Morning 9 am - 12 pm - £45

Afternoon 12 pm - 5 pm - £45

Evening 6 pm - 10 pm - £65

Christmas Day 9am - 3pm £400

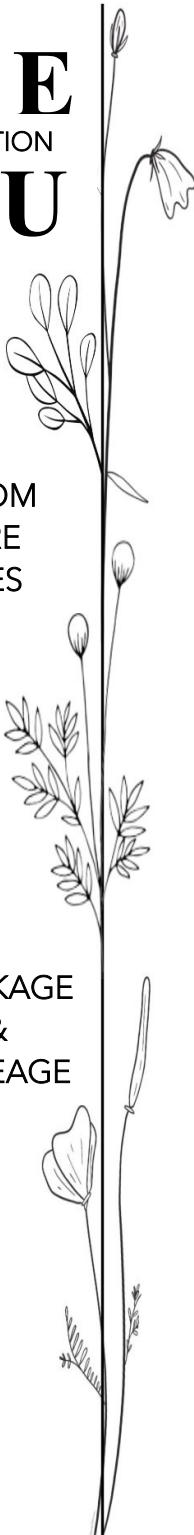
Extras: Early Arrival (before 9 am) +£25ph

Later ending/departure + £30ph

~

Bring your booze: not available

Bring your own cake: not available



ME BREAKFAST NU

BREAKFAST BUFFET £18pp
(only for *morning* or *afternoon* room hire option)

OUR FULL ENGLISH

Bacon fat scrambled eggs, garlic & thyme roasted tomato and mushroom, smoked bacon, 1 sausage, black pudding, proper baked beans, hashbrown, white or brown toast (**df/gfa**)

VEGETARIAN FULL ENGLISH

Scrambled eggs, garlic & thyme roasted tomato and mushroom, smashed avocado, sauteed spinach, proper baked beans, hashbrown, white or brown toast (**dfa/gfa**)

GREEN ENGLISH

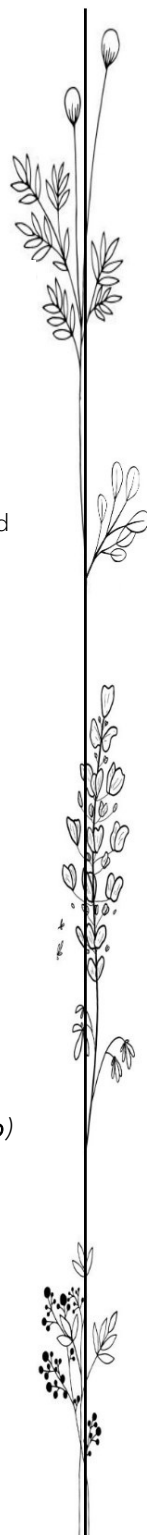
Garlic & thyme roasted tomatoes and mushrooms, sauteed spinach, bubble & squak, proper baked beans, hashbrown, white or brown toast (**ve/gfa**)

Unlimited Tea, Americano Coffee & Biscuits | £7pp

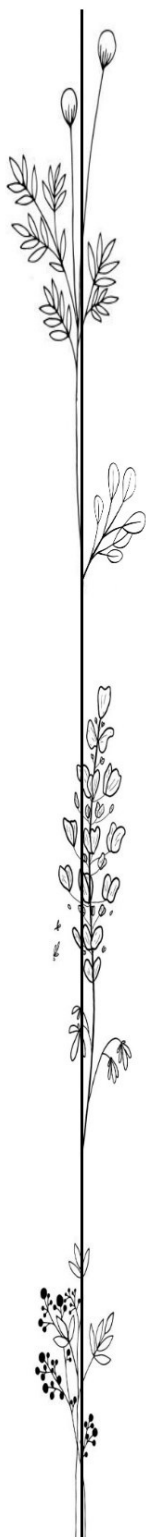
Breakfast mini pastries | £5.95 pp

Sandwich Platter | £15 pp (*with fries and house salad £18pp*)

Cheese & Charcuterie board | £20pp (this includes cheeses, fruit, nuts, cold cuts, dips, crackers, bread, celery)



ME BOUFFET NU



HOT MAINS

Lunch
between
12pm and
2:30pm

Dinner

Between 6pm
and 9:00

Sunday: from
12pm till
4:30pm

Christmas Day
from 12pm to
2:45pm

Note: Only 1
CHOICE of
MAIN PER
EVENT MAX +
ALLERGIES
ON SIDE

MUSHROOM WELLINGTON (ve, gf) | 17pp
ROAST POTATOES, ROAST ROOTS, BUTTERED
SEASONAL VEGGIES, CHICKEN GRAVY

ROAST CHIKEN (dfa, gf) | 18pp
ROAST POTATOES, ROAST ROOTS, BUTTERED
SEASONAL VEGGIES, CHICKEN GRAVY

ROAST PORK (dfa/gfa) | 19pp
ROAST POTATO, APPLE SAUCE,
CRISPY CRACKLING, BUTTERED SEASONAL
VEGGIES, PORK GRAVY

ROAST BEEF (dfa/gfa) | 20pp
ROAST POTATO, HORSERADISH,
BUTTERED SEASONAL VEGGIES, ROAST
CARROTS, BEEF GRAVY

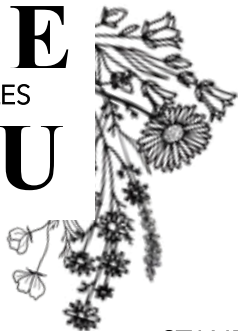
ROAST TURKEY ROULLADE (dfa/gfa) | 20pp
ROAST POTATO, BREAD SAUCE OR
CRANBERRY, ROAST CARROTS, PIGS IN
BLANKET, BUTTERED SEASONAL VEGGIES,
TURKEY GRAVY

ROAST LAMB LEG (dfa/gfa) | 25pp
ROAST POTATO, MINT SAUCE, ROAST
CARROTS, BUTTERED SEASONAL VEGGIES,
LAMB GRAVY

ME

NIBBLES

NU



THE BUFFETS

Not available for
Christmas Day

STANDARD BUFFET | 14.95pp

MINI SANDWICHES, WARM HONEY MUSTARD COCKTAIL SAUSAGES,
POTATO & CHEESE CROQUETTES, HUMMUS & CRUDITE, FRIES, 2 HOUSE
SEASONAL SALADS, BREAD BOARD, OLIVES, WARM SAUSAGE ROLL BITES

DELUX BUFFET| 19.95pp

MINI SANDWICHES, WARM HONEY MUSTARD COCKTAIL SAUSAGES,
POTATO & CHEESE CROQUETTES, FRIES, HUMMUS & CRUDITE, 3
SEASONAL SALADS, BREAD BOARD, OLIVES, SAUSAGE ROLL BITES,
LARGE SELECTION OF CHEESE & CHARCUTERIE

PREMIUM PARTY

SEAFOOD FEAST | 69.95pp

BLINIS WITH CAVIAR AND SOURCREAM, PRAWN COCKTAIL
BITES, 3 OYSTERS PER DELEGATE with fresh lemon wedges
or shallot & vinegar sauce, HOUSE CURED SALMON
PLATTER, CREVETTES, WARM MULES MARINIER, HOUSE
FRIES, HUMMUS AND CRUDITE, SEAFOOD BOIL ITALIAN
SALADS (INCLUDING MUSSLES, SQUIDS, CLAMS,
OCTOPUS AND PRAWNS), BREAD BOARD, OLIVES,
SAUSAGE ROLL BITES, CHEESE & CHARCUTERIE BOARD,

+ GLASS OF PROSECCO on ARRIVAL



TRADITIONAL CHRISTMAS PUDDING (v) | 9pp
BRANDY SAUCE

LOCAL APPLES & BERRIES CRUMBLE (vea,gf) | 9pp
TOASTED ALMONDS, CUSTARD

MOLTEN DARK CHOCOLATE BROWNIE (vea/gf) | 9pp
VANILLA ICE-CREAM, CHOCOLATE SAUCE

STICKY TOFFEE PUDDING TRAY | 9pp
STICKY TOFFEE SAUCE, VANILLA ICE-CREAM

ENGLISH CHEESES | 15 pp
SERVED WITH CRACKERS, BUTTER, GRAPES, CELERY,
CHUTNEY, QUINCE, AND LOCAL HARVESTED HONEY
*Clawson Stilton Reserve, Croxton Manor Brie,
Godminster Organic Cheddar, Somerset Goats Cheese*

PAIRING PORTS:
Ask for our selection

FOR THE ORGANIZER

Book our function room for 30+ people and you will receive a **15% OFF** on Hotel Rooms, or to spend at the restaurant/pub.

Receive an extra **15% OFF** If you have our 3-course deal:

1. One of any nibbles platters (price per head),
2. A buffet main course tray (price per head)
3. A dessert tray to share (price per head).

A total discount of **30%** on your next stay valid for a year!

Thank you for dining with us.

- The Duke Hotel -