

The Duke's Festive Menu

Available from the 19th of November until the 31st of December 2025

2 COURSES £30 or 3 COURSES £36

Starters

Cauliflower & Stilton velouté soup, toasted sourdough, butter (v/gfa)
Wild mushroom & chestnut rilette, sourdough bread (ve/gfa)
Ham hock terrine, crispy crackling, apple sauce, house piccalilli (gf/df)
Hot smoked salmon & prosecco parfait, celeriac remoulade, seeded bread (gfa)

Mains

Streaky bacon wrapped free-range turkey roulade, stuffed with sage and onion stuffing, pig in blanket, roast potatoes, maple glazed roots, buttered Brussels sprouts, house gravy, cranberry sauce, bread sauce (served on the side) (dfa/gfa)
Chinese 5-spiced maple-glazed gammon, roast potatoes, maple-glazed roots, buttered Brussels sprouts, house gravy, apple sauce (v/gf/df)
Beetroot & spinach Wellington, roast potatoes, maple glazed roots, buttered Brussels sprouts, house gravy (ve/gf/df)
Pan-fried Loch Lomond salmon supreme, bubble & squeak, tender stem broccoli, bearnaise sauce, lumpfish roe (gf)

Desserts

Christmas pudding, served with brandy sauce or pouring double cream (gfa/dfa/vea)
Traditional South African Don Pedro, boozy dessert on the glass (gf/dfa)
Sicilian limoncello affogato, lemon sorbet, limoncello shot, whipped lemon Chantilly, Savoyard biscuits, house lemon curd (v)
Black forest Eton Mess, Amarena cherries, vanilla Chantilly, Italian meringue, grated dark chocolate (v, gf)

DIETARY NOTES

(please use keys below for the pre-order)

[GF] Gluten Free [GFA] Gluten Free Alternative Available [VE] Vegan [VEA] Vegan available
[V] Vegetarian, [DF] Dairy Free [DFA] Dairy Free Available

RESERVATIONS

To book a table, please use our online booking platform or speak with the team.

A non-refundable £20 deposit per person is required to confirm your booking (£10 for kids).

The festive menu cannot be mixed with the a la carte.

Pre-order is required 10 days prior to your booking. Please use the template on the back page and send your pre-order to contact@dukehotelhilmarton.co.uk

Kids' Festive menu

Available from the 19th of November until the 31st of December 2025

"The kids' menu is for children up to 12 years of age, adults may not choose from this menu!"

2 COURSES £12 or 3 COURSES £17

Cauliflower & Stilton velouté soup, toasted sourdough, butter (v/gfa)
Garlic bread (gfa/ dfa)
Pigs in blankets & cranberry sauce or ketchup (gf/ df)

MAINS

Streaky bacon wrapped free-range turkey roulade, stuffed with sage and onion stuffing, roast potatoes, maple glazed roots, buttered Brussels sprouts, house gravy, cranberry sauce dfa/gfa)
Small glazed gammon, roast potatoes, maple-glazed roots, buttered Brussels sprouts, house gravy (v/gf/df)
Beetroot & spinach Wellington, roast potatoes, maple glazed roots, buttered Brussels sprouts, house gravy (ve/gf/df)
Small fish & chips, garden peas (gf/ df)
Small cheeseburger, lettuce, tomato, fries (gfa/ dfa)

DESSERT

Christmas pudding, served with pouring double cream (gfa/dfa/vea)
Two scoops of ice cream, Chocolate or Vanilla (vea/ dfa/ gf)

