

The Duke's Christmas Day Menu

5 COURSES £120

Price includes a glass of prosecco or Elderflower presse upon arrival, bread & butter for the table, an amuse-bouche and Champagne sorbet as a pre-dessert.

Starters

All spiced carrot & sweet potato soup, ginger bread croutons (vea/dfa/gfa)

Wild mushroom arancini, mozzarella cheese, coriander emulsion (v)

House dill-cured Salmon, blinis, sour cream, caviar (dfa/gf)

Wiltshire beef fillet tartare, cured egg yolk, black truffle aioli, house focaccia (df)

Mains

Streaky bacon-wrapped free-range turkey roulade, stuffed with sage and onion stuffing, pigs in blankets, roast potatoes, maple-glazed roots, buttered Brussels sprouts, house gravy, cranberry sauce, bread sauce (served on the side) (gfa/dfa)

Honey-glazed gammon, pigs in blankets, roast potatoes, maple-glazed roots, buttered Brussels sprouts, house gravy, apple sauce (gfa/dfa)

Salt-baked beetroot wellington, roast potatoes, maple-glazed carrot and parsnips, buttered Brussels sprouts, house gravy (ve/gf)

Garlic butter Half lobster, cherry tomato & lobster bisque linguine (gfa/df)

Desserts

Christmas pudding, served with brandy sauce or pouring cream (gfa/dfa/vea)

Panettone bread & butter pudding, pouring cream or ice-cream (v)

Lime & Yuzu Posset, caramelised yuzu & limoncello compote, shortbread (v/gf)

Orange & Chocolate tiramisu trifle, orange Chantilly (gfa)

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 give us a call. Tables get booked quite quickly.
A non-refundable **£60 deposit per person** is required to confirm your booking
(£30 for kids).

**On Christmas Day, arrive at the pub for a toast at 11 am, lunch served at 12 pm,
and the pub will close at 3 pm.**

Pre-order is required by the 15th of December. Please use the template on the
back page and send your pre-order to contact@dukehotelhilmarton.co.uk
Or drop it off in person.

Kids' Christmas Day menu

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

3 COURSES £60

Price includes bread for the table and a complimentary glass of sparkling apple juice to toast with the adults.

STARTERS

Carrot & sweet potato soup (v/gfa)

Garlic bread (gfa/ dfa)

Pigs in blankets & 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)

DESSERT

Christmas pudding, served with pouring double cream (gfa/dfa/vea)

Kids brownie, vanilla ice-cream (gf/dfa)

Panettone bread & butter pudding, pouring cream or ice-cream (v)

Two scoops of ice cream, Chocolate or Vanilla (vea/ dfa/ gf)

