

The Duke's Festive Menu

Available from the 18th of November 2026 until the 30th of December 2026

2 COURSES £35 or 3 COURSES £40

Starters

Leek & potato velouté soup, crispy leeks, toasted sourdough, butter (ve/gfa)

Beetroot tartare, avocado puree, sweet potato touilles (ve/gf/df)

Chicken liver parfait, cranberry & mulled wine chutney, toasted brioche bread (gfa)

House-smoked salmon, sour cream, dill, seeded bread, gin-cured cucumber (gfa/dfa)

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 coffee dessert on the glass (gf/dfa)

Sicilian limoncello affogato, lemon sorbet, limoncello shot, whipped lemon Chantilly, Savoyard biscuits, house lemon curd (v)

Cheese plate, mature cheddar & brie cheese, chutney, crackers, grapes (v, 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

FOR 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 (£15 for kids).

"To ensure the best service/experience for you, we cannot combine an à la carte menu and festive menu per booking/table."

Pre-order is required 10 days before your booking. Please use the template provided on the back page and send your pre-order to contact@dukehotelhilmarton.co.uk or drop it off in person.

*Remember to keep a copy of your table's choices to use on the day of your booking

Kids' Festive menu

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

2 COURSES £16 or 3 COURSES £20

Leek & potato 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

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

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

Name of Organiser:	Date/time:
Email:	Cell phone:

Guest Name	Soup	Vegan tartare	Chicken liver	Smoked salmon	Turkey	Gammon	Wellington	Salmon Supreme	Xmas Pudding w/ cream (ve)	Xmas Pudding w/ brandy sauce	Don Pedro	Limoncello Affogato	Cheese Plate	DIETARY REQUIREMENTS

Child's Name	Soup	Garlic Bread	Pigs in Blankets	Turkey Roulade	Glazed Gammon	Beetroot Wellington	Fish & Chips	Cheeseburger	Christmas Pudding	Ice-Cream chocolate x2	Ice-Cream vanilla x2	Ice-Cream chocolate and Vanilla	ALLERGIES

The Duke Hotel

HILMARTON
PUB, RESTAURANT & ROOMS



MERRY CHRISTMAS AND A HAPPY NEW YEAR!

Merry Christmas and a happy and prosperous New Year ahead! Your support has been the best gift we could've asked for. Thank you for being the reason behind our success this year!

- The Duke Hotel -

