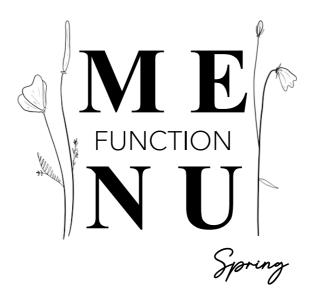
The Duke Hotel

HILMARTON

PUB, RESTAURANT & ROOMS



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

ME FUNCTION N U



ROOM HIRE FEES



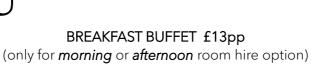
Extras: Early Arrival (before 9 am) +£20ph

Later ending/departure + £25ph

CORKAGE & CAKEAGE Bring your booze: +£11 per person

Bring your own cake: +f6 per person





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 | £5pp Breakfast mini pastries | £3.95 pp

Sandwich Platter | £10 pp (with fries and house salad £13pp)

Cheese & Charcuterie board | £17pp (this includes cheeses, fruit, nuts, cold cuts, dips, crackers, bread, celery)









ME BOUFFET NU

HOT MAINS

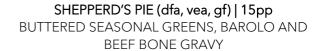
Lunch between 12pm and 2:30pm

Dinner

Between 6pm and 9:30

Sunday: from 12pm till 4:30pm

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



LASAGNA (dfa, vea, gfa) | 15pp GARLIC BREAD, SEASONAL SALAD

ROAST CHIKEN (dfa, gf) | 16pp ROAST POTATOES, ROAST ROOTS, BUTTERED SEASONAL VEGGIES, CHICKEN GRAVY

ROAST PORK (dfa/gfa) | 18pp ROAST POTATO, APPLE SAUCE, CRISPY CRACKLING, BUTTERED SEASONAL VEGGIES, PORK GRAVY

ROAST BEEF (dfa/gfa) | 19pp ROAST POTATO, HORSERADISH, BUTTERED SEASONAL VEGGIES, ROAST CARROTS, BEEF GRAVY

ROAST LAMB LEG (dfa/gfa) | 22pp ROAST POTATO, MINT SAUCE, ROAST CARROTS, BUTTERED SEASONAL VEGGIES, LAMB GRAVY

CURRY (dfa/gfa/ vea) | 16pp Choice of THAI GREEN, TIKKA MASALA, SRI LANKAN CURRY (Choice of chicken or veggie), STEAMED RICE & FLATBREAD

BBQ PULLED PORK (dfa/gfa/ vea) | 18pp BUNS, HOUSE FRIES, SALAD, EXTRA HOUSE BBQ SAUCE, PICKLES AND TOPPINGS

CHILLI CON CARNE (dfa/gfa/vea) | 17pp RICE, SPICY SALSA, CORIANDER TOP, SOUR CREAM, TORTILLA WRAPS, NACHOS CHIPS

HOUSE TOP CRUST PIE (vea/gfa/dfa) 17pp Choice of: chicken and leek, steak and ale, veggie ROAST POTATOES, GRAVI, BUTTERED VEG



THE BUFFETS

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 ROOL 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 ROLLS 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 ROLLS BITES, CHEESE & CHARCUTERIE BOARD,

+ GLASS OF PROSECCO on ARRIVAL



ITALIAN TIRAMISU (v) | 7.95pp FRESH BERRIES

LOCAL APPLES & BERRIES CRUMBLE (vea,gf) | 8pp TOASTED ALMONDS, CUSTARD

MOLTEN DARK CHOCOLATE BROWNIE (vea/gf) | 8pp VANILLA ICE-CREAM, CHOCOLATE SAUCE

STICKY TOFFEE PUDDING TRAY | 8pp STICKY TOFFEE SAUCE, VANILLA ICE-CREAM

GELATO & SORBET(v/vea/gf) per scoop | 2.50pp CHOCOLATE, VANILLA, MANGO SORBET, LEMON SORBET, SEA-SALTED CARAMEL, STRAWBERRY

> LEMON SORBET AFFOGATO(ve/gf) | 6.75pp COLD LIMONCELLO LIQUEUR SHOT

> > ENGLISH CHEESES | 12 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 -