

# The Duke's Christmas Day Menu

5 COURSES £105

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

- Truffle Leek & Potato velouté soup**, toasted sourdough, butter (vea/dfa/gfa)  
**Roast Heritage of beetroot**, whipped goat cheese mousse, locally harvested honey, toasted pistachio, aged balsamic glaze, dill, pretzel sticks (v)  
**Mulled wine cured Salmon Gravlax**, Japanese Gin-cured cucumber, celeriac remoulade, toasted seeded bread (df/gfa)  
**Wiltshire beef tartare**, cured egg yolk, black truffle, 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)  
**Chinese 5-spiced maple-glazed gammon**, roast potatoes, maple-glazed roots, buttered Brussels sprouts, house gravy, apple sauce (df/gf)  
**Salt-baked beetroot wellington**, roast potatoes, maple glazed roots, buttered Brussels sprouts, house gravy (ve/gf)  
**Loch Lomond salmon wellington**, stuffed with creamed spinach, clotted cream mash potato, bearnaise sauce, tender stem broccoli (gf)

## Desserts

- Christmas pudding**, served with brandy sauce or pouring cream (gfa/dfa/vea)  
**Panettone bread & butter pudding**, pouring cream or ice-cream (dfa)  
**Mini Croquembouche**, Chantilly stuffed profiteroles glazed with caramel (v)  
**Cranberry & orange trifle**, orange Chantilly, Cranberry compote, Chambord soaked sponge cake, caramelised orange (gf/vea/dfa)

### 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.

A non-refundable £55 deposit per person is required to confirm your booking (£20 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 15<sup>th</sup> of December. Please use the template on the back page and send your pre-order to [contact@dukehotelhilmarton.co.uk](mailto: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 £40

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

### STARTERS

- Leek and potato velouté 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)  
**Panettone bread & butter pudding**, ice-cream (dfa)  
**Mini Croquembouche**, Chantilly stuffed profiteroles glazed with caramel (gf)  
**Two scoops** of ice cream, Chocolate or Vanilla (vea/ dfa/ gf)

