

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 -



DIETARY NOTES

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.*

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

Bar open from 11:45am till 3pm
Sit down meal at 12:30pm
Kids age 12 and below eat for
£35 three course meal.
50% deposit upon booking



FIVE COURSE £95
(arrival toast, bread to
nibble, amuse bouche,
starter, main, pre-dessert,
dessert). Pre-order required!

TO START

GLASS OF PROSECCO AND STRAWBERRY PUREÉ or ELDERFLOWER PRESSE

Warm Bread, butter, extra-virgin olive oil and Balsamic Vinegar (VE/GFA) from the house

AMUSE BOUCHE

CHEF'S SECRET TREAT

STARTER

Celeriac & roast apple soup, rosemary croutons, truffle oil (GFA/ VE)

Goat cheese & pistachio mousse, roast figs, fig compote, pretzel sticks, micro coriander (V)

Mulled wine Gravalax, lime & wasabi crème Fraiche, pickled cucumber, lumpfish roe, bellinis

Chinese 5 spice Hoisin duck liver parfait, orange & Cointreau gel, warm focaccia bread (GFA)

MAIN

Salt-baked beetroot Wellington, truffle mushroom tapenade, maple syrup glazed carrots, roast potato, onion and Barolo wine jus, chestnut Brussel sprouts (GF/ VE)

Pan-seared local rainbow trout, Udon miso carbonara, salmon caviar, Parmigiano Reggiano(GFA)

Pan-seared filet mignon, Kirsh cherries & beef bones demi-glace sauce, roasted oyster mushroom and cherry tomatoes, real truffle & rosemary dauphinoise potatoes (GF)

Free-range turkey roulade, sage & garlic stuffing, pigs in blankets, maple glazed roots, roasted potatoes, Chestnut Brussel sprouts, bread sauce and cranberry sauce (GF/ DF)

PRE DESSERT

CHAMPAGNE SORBET, YUZU SYRUP

DESSERT

Warm traditional Christmas pudding, brandy sauce (v)

Don Pedro, South African boozy ice cream dessert (ve/gf)

Ferrero Rocher molten chocolate cake, caramelised hazelnuts, vanilla ice-cream (gf))

Barolo and star anise poached pear, almond crumbs & redcurrant ice cream (ve/gf)