



THE DUKE
ON THE TEST

CHRISTMAS DAY MENU

AMUSE BOUCHE

Mini Crab Tartlet

Crispy Shallots

Wild Mushroom Tartlet

Red Currant Gel and Crispy Shallots (V)

STARTERS

Pan Fried Orkney Scallops & King Prawns

Chorizo, Silky Celeriac Puree, Toasted Hazelnuts, Jerusalem Artichoke Crisps, Trout Roe & Beurre Blanc (GF)

Venison, Duck & Blackcurrant Terrine

Blackcurrant Gel, Pickled Walnuts, Chestnuts, Rich Port Glaze, Microleaf Salad & Homemade Mini Broche (GFO, DFO)

Nut-crusted Rosary Goats Cheese Crottin

Filled with Apple, Cranberry & Chestnut with Roasted Heritage Beetroot Carpaccio, Blood Orange Gel, Micro Rocket & Aged Balsamic Vinaigrette (VGO)

Trio of 'Chalkstream' Trout

Beetroot Gravlax, Trout-wrapped Quails Scotch Egg & Delicate Trout Tartare, Cucumber Gel, Pickled Fennel Chive Crème Fraiche, Dill Mustard Sauce & Rye Bread (GFO, DFO)

MAINS

Traditional Roast Turkey Breast & Stuffed Turkey Leg

Succulent Pancetta-wrapped Turkey Breast, Apricot & Sage Stuffed Turkey Leg, Brie & Cranberry Pig in a Blanket, Duck Fat Roast Potatoes, Smoked Bacon & Chestnut Brussel Sprouts, Braised Red Cabbage, Hasselback Parsnips, Crisp Yorkshire Pudding & Lashings of Turkey Gravy (GFO, NFO, DFO)

Venison Wellington

Tender Venison Wrapped in Golden Pastry, Burnt Butter & Truffle Creamy Mash, Silky Parsnip Puree, Roasted Heritage Carrots & Beetroot, Thyme & Madeira Jus

Dry-aged Fillet of Beef

Wild Mushroom Ragu, Oxtail Croquette, Indulgent Dauphinoise Potatoes, Roasted Heritage Carrot & Beetroot, Smoked Bacon & Chestnut Brussel Sprouts, Thyme & Madeira Jus (GFO)

Pan Fried Wild Seabass Fillet

Champagne & Leek Velouté, Succulent King Prawns, Fondant Potato, Samphire, Tenderstem Broccoli & Fragrant Herb Oil (GF)

Please let us know if you have an allergies or dietary requirement, all our dishes are freshly made and may contain traces of ingredients. We will add a 10% discretionary service charge to all tables.

GF – Gluten Free DF – Dairy Free VG – Vegan V – Vegetarian

GFO – Gluten Free Option DFO – Dairy Free Option VGO – Vegan Option

GFO – Gluten Free Option **DFO** – Dairy Free Option **VGO** –Vegan Option



THE DUKE
ON THE TEST

CHRISTMAS DAY Children's Menu

STARTERS

Homemade Cream of Tomato Soup
Served with Mini Brioche (GFO)

Pigs in Blankets
Chipolatas Wrapped in Crispy Bacon with BBQ Sauce

Arancini
Parmesan, Mozzarella with Tomato & Basil Sauce (GFO)

King Prawn Cocktail
Lettuce, Marie Rose Sauce, Paprika & Lemon (GFO)

MAINS

Traditional Roast Turkey
Roast Turkey Breast with Crispy Roast Potatoes, Stuffing, Carrots, Parsnip, Brussel Sprouts, Yorkshire Pudding and Gravy (GF, DFO)

Roasted Chicken Supreme
Burnt Butter & Truffle Creamy Mash, Silky Parsnip Puree, Roasted Heritage Carrots & Beetroot, Thyme & Madeira Jus (GFO)

Beef Blade
Slow Braised Beef Blade, Creamy Mash Potato, Carrots, Broccoli, Gravy and Parsnip Crisps (GF, DFO)

Fillets of Seabass
New Potatoes, Peas, Broccoli & Lemon Beurre Blanc (GF)

Caramelised Onion & Root Vegetable Pithivier
Golden Pastry, Roasted Heritage Carrot & Beetroot, Brussel Sprouts, Braised Red Cabbage, Crispy Herb Potatoes & Rosemary Gravy (VGO, GFO)

DESSERTS

Classic Christmas Pudding
Rich Traditional Christmas Pudding, Custard or Vanilla Ice Cream (GFO, VGO)

Mini Yule Log
Chocolate Sponge, Caramlised Hazelnuts & Salted Caramel Ice Cream (V)

Selection of Ice Creams
2 Scoops, ask your server for our flavours (GF, VGO)

Please let us know if you have an allergies or dietary requirement, all our dishes are freshly made and may contain traces of ingredients.
We will add a 10% discretionary service charge to all tables.

GF – Gluten Free DF – Dairy Free VG – Vegan V – Vegetarian

GFO – Gluten Free Option DFO – Dairy Free Option VGO – Vegan Option