



THE DUKE
ON THE TEST

CHRISTMAS DAY MENU

£139.95

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)



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Caramalised 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,
Warm Brandy Custard & Vanilla Ice Cream (GFO, VGO)

White Chocolate & Baileys Cheesecake
Roasted White Chocolate, Cocoa & Espresso Tuille &
Luxurious Flat White Coffee Ice Cream (V)

Traditional Sherry Trifle
Layers of Fruit, Custard, Sponge & Cream (V)

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

Poached Pear
Perfectly Poached Pear Filled with Frangipane, Crisp Amaretto Crumb & Refreshing Pear Sorbet (VGO)

SELECTION OF PETIT FOURS

TEA AND COFFEE
A choice of Pot of Tea or Cafetiere

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



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CHRISTMAS DAY

Children's Menu £69.95

AMUSE BOUCHE

Mini Crab Tartlet

or

Mushroom Tartlet (V)

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

Creamy Mash, Roasted Heritage Carrots & Broccoli, Chicken Gravy (GFO)

Beef Blade

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

Fillet of Seabass

New Potatoes, Peas, Broccoli & Lemon Butter Sauce (GF)

Vegetable Pithivier

Golden Pastry, Roasted Heritage Carrot & Beetroot, Brussel Sprouts, Braised Red Cabbage, Crispy Herb Potatoes & Herb Gravy (VGO, GFO)

DESSERTS

Classic Christmas Pudding

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

Mini Yule Log

Chocolate Sponge, Caramelised Hazelnuts & Salted Caramel Ice Cream (V)

Rich Chocolate Brownie

Vanilla Ice Cream (GFO, V)

Selection of Ice Creams

2 Scoops, ask your server for our flavours (GF, VGO)

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