



THE DUKE
ON THE TEST

FESTIVE SET MENU

MONDAY-SATURDAY LUNCH &
MONDAY-WEDNESDAY EVENING

2 COURSES £37.95

3 COURSES £44.95

STARTERS

Celeriac & Truffle Velouté

Toasted Hazelnuts, Parmesan Crisps, Truffle Oil & Warm Sourdough (GFO)

Venison, Duck & Blackcurrant Terrine

*Blackcurrant Gel, Pickled Walnuts, Roasted Chestnuts, Rich Port Glaze,
Winter Leaves & Toasted Sourdough (GFO, DFO)*

Dorset Crab Tartlet

Lightly Pickled Cucumber, Fennel & Apple Salad, Lemon & Dill Crème Fraiche, Trout Roe

Roasted Heritage Beetroot Salad

Nut-crusted Rosary Goats Cheese, Blood Orange, Rocket & Aged Balsamic Vinaigrette (GFO, VGO)

MAINS

Roast Turkey Breast

*Apricot & Chestnut Stuffing, Pig in a Blanket, Duck Fat Roast Potatoes, Roast Carrot & Parsnip,
Braised Red Cabbage, Bacon, Sage & Buttered Brussel Sprouts & Rich Turkey Gravy (GFO, DFO)*

Slow Braised Beef Featherblade

*Silky Celeriac Puree, Horseradish, Onion & Potato Terrine, Glazed Beetroot & Carrot,
Parsnip Crisp & Thyme Jus (GFO)*

Seabream Fillets with Prawn Mousse

Lemon & Herb Crushed Baby Potatoes, Tenderstem Broccoli, Capers & Lobster Cream Sauce (GF)

Individual Roast Winter Squash

*Stuffed with Wild & Basmati Rice, Mushroom Chestnuts & Redcurrants, Roasted Butternut Squash,
Tri-Colour Quinoa, Pomegranate, Seeds, Nuts & Citrus Dressing (GFO, VGO)*

DESSERTS

Traditional Christmas Pudding

Rich Brandy Custard & Candied Orange (GFO, VGO)

Christmas-spiced Apple Pie

Christmas Pudding Ice Cream (V)

Sticky Gingerbread Pudding

Ginger Wine & Brandy Toffee Sauce, Vanilla Ice Cream & Stem Ginger (V)

White Chocolate & Baileys Cheesecake

Roasted White Chocolate & Waffle Crisp (V)

Please let us know if you have any allergies or dietary requirements, 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



THE DUKE
ON THE TEST

FESTIVE CELEBRATION MENU

THURSDAY – SATURDAY EVENING

2 COURSES £40.95

3 COURSES £47.95

LIVE MUSIC (6-8PM)

***INCLUDES A GLASS OF PROSECCO UPON ARRIVAL
AND MINI MINCE PIES***

STARTERS

Celeriac & Truffle Velouté

Toasted Hazelnuts, Parmesan Crisps, Truffle Oil & Warm Sourdough (GFO)

Venison, Duck & Blackcurrant Terrine

*Blackcurrant Gel, Pickled Walnuts, Roasted Chestnuts, Rich Port Glaze,
Winter Leaves & Toasted Sourdough (GFO, DFO)*

Dorset Crab Tartlet

Lightly Pickled Cucumber, Fennel & Apple Salad, Lemon & Dill Crème Fraiche, Trout Roe

Roasted Heritage Beetroot Salad

Nut-crusted Rosary Goats Cheese, Blood Orange, Rocket & Aged Balsamic Vinaigrette (GFO, VGO)

MAINS

Roast Turkey Breast

*Apricot & Chestnut Stuffing, Pig in a Blanket, Duck Fat Roast Potatoes, Roast Carrot & Parsnip,
Braised Red Cabbage, Bacon, Sage & Buttered Brussel Sprouts & Rich Turkey Gravy (GFO, DFO)*

Slow Braised Beef Featherblade

*Silky Celeriac Puree, Horseradish, Onion & Potato Terrine, Glazed Beetroot & Carrot,
Parship Crisp & Thyme Jus (GFO)*

Seabream Fillets with Prawn Mousse

Lemon & Herb Crushed Baby Potatoes, Tenderstem Broccoli, Capers & Lobster Cream Sauce (GF)

Individual Roast Winter Squash

*Stuffed with Wild & Basmati Rice, Mushroom Chestnuts & Redcurrants, Roasted Butternut Squash,
Tri-Colour Quinoa, Pomegranate, Seeds, Nuts & Citrus Dressing (GFO, VGO)*

DESSERTS

Traditional Christmas Pudding

Rich Brandy Custard & Candied Orange (GFO, VGO)

Christmas-spiced Apple Pie

Christmas Pudding Ice Cream (V)

Sticky Gingerbread Pudding

Ginger Wine & Brandy Toffee Sauce, Vanilla Ice Cream & Stem Ginger (V)

White Chocolate & Baileys Cheesecake

Roasted White Chocolate & Waffle Crisp (V)

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