The Duke Of Wellington Christmas Party Menu

25th of November - 24th of December 2026
£39 per head for 3 courses
Special Promotion Monday to Thursday 12-3pm
£32 per head for 3 courses

Starters

Confit Duck Gyoza, Hoisin Sauce, Compressed Cucumber
***G, Su**

Butternut Squash & Sweet Chilli Soup, Coconut Cream, Baby Coriander, Mini Loaf
***Ve, G, CGF**

Hot Smoked Salmon, Beetroot, Rocket, Walnuts, Yoghurt Dressing Croutes
***G, F, M, Mu, Su, CGF**

Torched Goats Cheese Tart, Apple & Fig Chutney
***G, V, D**

Mains

Roast Turkey, Pigs In blankets, Roast Potatoes, Roasted Brussels with Chestnuts, Seasonal Vegetables, Gravy
***GF, DF, N, Su**

Pan Fried Seabass Fillet, Gnocchi in Saffron Sauce, Braised Fennel, Cucumber Oil
***G, F, Su, D**

Braised Pork Belly, Smoked Paprika Rosti, Green Beans, Burnt Apple Puree, Jus
***GF, Su, D**

Chickpea & Sweet Potato, Spinach Malay Curry, Herb Basmati Rice, Poppadom's
***V, D, Su, GF**

28 Day Aged Ribeye Steak, Flat Cap Mushroom, Cherry Vine Tomatoes, Baby Watercress, Chunky Chips, Peppercorn Sauce ***£12 supplement**
***D, So, Mu, Cl, E, Su**

Desserts

Christmas Pudding, Brandy Sauce, Vanilla Ice cream
***G, D, CVe, CGF**

Dukes Apple Crumble Tart, Vegan Vanilla Ice Cream
***VE, G**

Sticky Toffee Pudding, Butterscotch, Fudge Pieces, Honeycomb Ice Cream
***G, D, N**

Triple Chocolate Brownie, Mint Choc Chip Ice Cream, White Chocolate Sauce
***G, D, E**

Allergy advice: All our food is prepared fresh in a kitchen where nuts, gluten & other allergens may be present. If you have a food allergy, please let us know before ordering and we will do our best to accommodate them. Please ask your server for our allergen guide lines. Our fish dishes may contain bones. *CGF: Please let staff know if you require the GF option. Prices are in £ Sterling and are subject to change without prior notification. VAT is included