

CHRISTMAS DINNER

THE DUKE OF WELLINGTON £150 PER GUEST



A GLASS OF BUBBLES ON ARRIVAL

SELECTION OF HOMEMADE BREAD, OILS &
BUTTER, MINERAL WATER ON THE TABLE

STARTER

Spinach And Watercress Soup, Poached Duck Egg, Sourdough
Croutons, Chilli Powder
***V, CGF, D**

Confit Duck Leg, Whipped Feta, Baby Rocket, Blood Orange,
Beetroot Mousse, Candied Walnuts
***D, G, Su**

Tempura Cod Cheeks, Nduja Cream, Charred Sweetcorn, Lovage Oil
***F, D, G, Su**

Grilled Oyster Mushroom, Mushroom Puree, Pickled Girolles,
Walnut Ketchup, Crispy Potatoes
***G, D, Su**

MAIN COURSE

Roast Turkey Crown, Sage & Cranberry Stuffing, Goose Fat
Roasted Potatoes, Roasted Brussels With Chestnuts, Honey
Roasted Parsnips & Carrots, Jus
***G, DF, N, CGF**

Herb Crusted Rack Of Lamb, Heritage Carrots, Confit Roscoff
Onion, Mini Shepherds Pie, Jus
***D, Mu, G**

Lobster Thermidor Sat on a bed of Stuffed Tomato & Mozzarella
Gnocchi In A Rich Tomato Vodka Veloute Sauce & Micro Herbs
***G, D, Cr**

Hot Agave Roasted Butternut Squash, Celeriac Fondant, Sweet
Potato Falafel, Lentils, Candied Beetroot, White Miso Sauce,
Parsley Oil ***Ve**

DESSERT

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

Mince Pie Pannacotta, Lemon Thyme
Crumble, Vanilla Ice Cream
***G, D, Su, CGF**

Selection Of British Cheese, Sourdough
Crackers, Quince Jelly, Grapes,
***G, D, CGF**

Clementine Polenta Cake, Candied
Clementine, Rhubarb & Sherry Compote
***D**

COFFEE, MINCE PIES & PETIT FOURS TO FINISH

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 INCLUDE

