

The menu is framed by decorative elements: teal Christmas trees with white and red dots at the top corners, and white and teal Christmas ornaments with red caps at the bottom corners. The background is a solid dark teal color.

# The Duke's Christmas Menu

## Starters

*White onion and Cider apple soup*

*Black pudding and Haggis Croquette with onion and port relish*

*Smoked Salmon and Horseradish cream blinis*

*Ham knuckle Terrine with chunky Piccalilli*

*Twice Baked Cheese Souffle*

## Mains

*Traditional Roast Turkey, stuffing and all the trimmings*

*Braised Feather Blade of Beef  
mashed potatoes glazed chantenay carrots, red wine and parsley jus*

*Grilled Fillet of Salmon  
crushed potatoes with olive oil and spring onion  
spinach and salsa verde*

*Spiced Vegetable Tangine  
with lemon and herb cous cous*

## Sweets

Christmas pudding with brandy sauce  
Raspberry Pavlova  
Lemon Posset  
Cheeseboard

MONDAY-WEDNESDAY £ 19.95 THURSDAY -SATURDAY  
£24.95



# The Duke's Christmas Day Menu

## Starters

*White onion and Cider apple Soup with creme fraiche and crispy bacon*

*Black pudding and Haggis Croquette with onion and port relish*

*Prawn and Smoked Salmon Cocktail*

*Ham knuckle Terrine with chunky Piccalilli*

*Melon and Port Cocktail*

## Mains

*Traditional Roast Turkey, stuffing and all the trimmings*

*Braised Feather Blade of Beef  
mashed potatoes glazed chantenay carrots, red wine and parsley jus*

*Salmon Wellington  
Filled with prawns and Hollandaise sauce*

*Mushroom and Stilton Wellington  
with creamy white wine and parmesan sauce*

## Sweets

*Christmas pudding with brandy sauce  
Raspberry Pavlova  
Lemon Posset  
Treacle and Ginger Tart with Creme Anglaise  
Cheeseboard*

**ADULTS £49.95 CHILDREN UNDER 12 £25.00**