



# Christmas Festive Menu

## The Duke On The Test

### STARTERS

Wild Mushroom Soup, Crispy Oyster Mushrooms, Roasted Cauliflower, Roasted Hazelnuts, Truffle Oil and Sourdough Bread (GFO, V, VGO, NFO)

Duck and Pork Terrine, Homemade Red Onion Marmalade, Sourdough Toast and Pistachios (GFO, DFO)

Hot and Cold Smoked Chalk Stream Trout Roulade, Light Cucumber, Pepper and Tomato Salsa, Avocado Purée finished with Chilli Taco and Crispy Capers (GFO, NFO)

Heritage Beetroot, Rosemary Goats Cheese, Smoked Dorset Yoghurt, Pickled Walnuts Topped with Savory Walnut Granola (V, GF, VGO)

### MAINS

Roasted Turkey Breast with Apple and Sage Stuffing, Pigs in Blankets, Roast Potatoes, Bacon and Chestnut Brussels Sprouts, Braised Red Cabbage, Carrots and Root Vegetable Boulangère Served with Turkey Gravy and Cranberry Sauce (GF)

Slow Braised Featherblade of Beef, Potato, Horseradish and Old Winchester Gratin, Celeriac Purée, Honey Glazed Beetroot, Heritage Carrots, Madeira Jus with Parsnip Crisps (GF, NFO)

Herb and Crab Crusted Fillet of Hake, Roast Garlic and Caper Potato Terrine, Tenderstem Broccoli with a Lemon and Parsley Cream Sauce (GF, DFO, NFO)

Winter Root Vegetable Pithivier, Roasted Potatoes, Carrots, Brussels Sprouts, Braised Red Cabbage and Green Beans with Vegetable Gravy (GFO, DFO, VGO)

### DESSERTS

The Dukes Signature Mince Pie Pudding with Brandy Cream (V)

Poached Conference Pears, Amaretto Almond Crumb with Vanilla Ice Cream (GF, V, DFO AND VGO)

White Chocolate and Orange Cheesecake with Honeycomb Ice Cream (V)

Sticky Ginger Pudding with Brandy and Pecan Toffee Sauce and Gingerbread Ice Cream (V)

### 2 COURSE £35.95—3 COURSE 39.95

Please let us know if you have any allergies or dietary requirements, all our dishes are freshly made and may contain trace ingredients.

We will add a discretionary 10% service of tables of 8 or more.

GF - Gluten Free

DF- Dairy Free

VG- Vegan

V-Vegetarian

GFO - Gluten Free Option

DFO - Dairy Free Option

VGO - Vegan option

NFO-Nut Free Option



# The Duke's December Menu

## NIBBLES

'Bakehouse 24' Bread and Butter (V, GFO, DFO) £4.50

Rose Harissa and Za'atar Houmous with Homemade Flat Bread (GFO) £7.95

Garlic and Chilli Olives (GF,DF) £4.50

## STARTERS

Tempura King Prawns, Asian Salad with a Sweet Chilli Dipping Sauce (GFO, DF) £10.95

Chargrilled Leeks, Hazelnut 'Creamed' Shallots and Leeks, Parmentier Potatoes, Shiitake Mushrooms and Toasted Hazelnuts (VG,DF,GF) £9.95

Nduja Mozzarella and Basil Arancini with Almond served with a Roasted Red Pepper Romesco Sauce (GF) £9.75

## MAINS

Pan Seared Calves Liver, Creamy Mash with Seasonal Vegetables served with a Pancetta Mushroom and Onion Jus topped with Crispy Shallots (GF) £20.95

Roasted Butternut Squash with Kale Pesto and Squash Barigoule served with Prune Purée and Old Winchester Cheese (VGO, GF) £17.95

The Duke's Special 8oz Burger in a Brioche Bun served with Coleslaw, Fries and BBQ Sauce (GFO) £18.95

Add Bacon £1.75 each / Add Cheese £1.25 each

Beer Battered Fish and Triple Cooked Chips with Crushed Peas and Tartar Sauce (DFO, GFO)

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## DESSERTS

Pear Frangipane Tart served with Chocolate Ice Cream (V) £8.95

Rich Chocolate Brownie served with Raspberries and Ice Cream (GF, V) £8.95

Vanilla Seed Crème Brûlée (GF, V) £8.95

Shortbread Stack, Vegan Dark Chocolate Mousse and Raspberries (VG, V, NFO, DF, GF) £8.95

## HOT DRINKS

Americano £3.10

Espresso £2.85

Cappuccino £3.25

Double Espresso £3.85

Flat White £3.25

Hot Chocolate £3.50

Latte £3.45

## DESSERT WINES AND PORT

Dulong Prestige Sauternes *Bordeaux, France*

The nose is a unique richness mixed with the subtle combination of citrus, fruits, spices, white flowers and honey. On the palate, the wine is well balanced between sweetness and freshness. It is an excellent rich flavoured wine.

75 ml Glass £8.00 or 50 cl Bottle £30.00

Elysium Black Muscat *California, USA*

Virtually black in colour, with a rose-like aroma, very intense on the palate and full of fantastic rich velvety fruit.

75 ml Glass £8.00 or 375 ml Bottle £33.00

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