



Christmas Festive Menu

The Duke On The Test

STARTERS

Wild Mushroom Soup, Crispy Oyster Mushrooms, Roasted Cauliflower, 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 Crispy 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 (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, VG)

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 Orange and Honeycomb (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