

The Duke of Cumberland Christmas Menu



Starting in the last week of November our Christmas menu is priced at £19.95 for two courses, £22.95 for three. A £5 deposit per head is required when booking.
On Christmas day the price is £60 per head, £30 for children, (deposit £20 per head).

Starters

Three salmon fillette, with crispy apple, watercress salad and wholemeal bread & butter.

Pan roasted local pigeon breast on a warm lentil spinach spring onions salad with pan jus dressing

Pumpkin & almond soup with spinach parmesan dumplings drizzled with chilli oil

Steamed asparagus with a soft egg vinaigrette and grilled crispy flat bread

Mains

all served with a panache of vegetables

Traditional roast turkey with crispy bacon, pork, apricot & sage stuffing, bread sauce, gravy and roast potatoes

Slow braised haunch of venison with shallot and wild mushrooms in Barolo wine sauce laced with chocolate and served with Pithiviers savoyard.

Pan seared rib eye steak with sauce Bourguignonne and pont neuf potatoes

Pan roasted monk fish with shrimp butter sauce and Provençale potatoes

Pan roasted duck breast on a plum tarte tatin glazed with hoissin sweet chilli sauce served with fondant potatoes

Steamed wild mushroom crêpe gateau with a port reduction sauce, toasted whole nuts and parmesan crisps

Desserts

Christmas pudding with brandy butter

Blackcurrant poached pear Champagne syllabub and brioche

Apple tarte Normande glazed with Grand Marnier and Baileys custard

Coffee and mints or Mince Pies

