

The Duke of Cumberland Christmas Menu

Two courses £18 - Three courses £23 - £45 Christmas Day

— Starters —

Butternut squash & Disarono soup served with crusty bread

Honey glazed goat's cheese with a spiced apricot compote

*Pan seared pigeon breasts on a toasted muffin with buttered
spinach & a pea purée.*

*Pan fried crevettes with roasted peppers cooked in garlic
and chili sauce served with ciabatta bread.*

— Mains —

Roast turkey with all the traditional trimmings

*T-bone steak served with thick hand cut chips, roasted
shallots and a mushroom, white wine and garlic sauce.*

*Steamed sea bass with ginger, lemon grass and a light chilli
oil with buttered new potatoes and seasonal vegetables.*

*Wild mushroom tarte tatin, with fondant potatoes
and seasonal vegetables.*

Desserts —

*Spiced winter fruit compote served with
brandy cream*

*Pear poached in mulled wine and served
with creme fraiche, brandy snap and
melted chocolate sauce*

*Traditional Christmas Pudding with
brandy butter, cream or custard*

*Mulled mixed berry terrine
with cream or ice cream*

Tea, coffee & mince pies inc.



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