

THE DUKE OF CUMBERLAND ARMS

BOXING DAY

Two Courses £59.50 Three Courses £74.00

STARTERS

The Duke Prawn Cocktail

Prawns, smoked salmon and classic cocktail sauce

Or

Game Terrine

Pear & port chutney, toasted brioche

or

Sweet Potato, Parsnip soup & Chestnut Crumble

Rustic bread

MAINS

The Duke's Christmas Roast Joints

A selection of self-carving festive classics:

Fore rib of beef

Loin of heritage pork, crackling, apple sauce

Whole free-range chicken, chipolatas & bread sauce

Crown of turkey

(all minimum of 2 people)

Leg of lamb

(minimum of 4 people)

All served with Yorkshire puddings, duck-fat roast potatoes, cauliflower cheese, buttered winter vegetables & rich roast gravy

OR

Pan-Fried Fillet of Sea Bass

Sea vegetables, lobster & crab velouté

Or

Raclette & Potato Gratin

Layers of creamy brie & potatoes, baked golden, with a cornichon & pickled onion winter salad

DESSERTS

Mincemeat & Baileys Bread & Butter Pudding

Brandy custard

Or

Caramelised Flambéed Pineapple

Mount Gay rum, coconut ice cream

or

Selection of Local Cheeses

Festive chutney & crackers *(Supplement £8.50)*

PRE-ORDER REQUIRED

Please select your starter, main course and dessert in advance. For festive roasts, please specify your choice of joint. Minimum numbers apply for roast joints as stated above.