

Boxing Day Celebration Menu

Two Courses – £58.00

Three Courses – £72.50

All courses to be pre-ordered in advance

Prawn & Avocado Cocktail

Succulent prawns layered with avocado, citrus dressing & crisp melba toast

Pressed Ham Hock Terrine

Piccalilli purée, toasted country bread

English Onion Soup

Slow-caramelised onions, rich stock & a mature cheddar crouton

The Duke's Christmas Roasts

A selection of self-carving festive classics:

Fore rib of beef

Loin of heritage pork

Whole free-range chicken

Crown of turkey

(minimum of 2 people)

English leg of lamb

(minimum of 4 people)

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

Brie, Cranberry & Potato Gratin

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

Pan-Fried Halibut Supreme

Land & sea vegetables, caviar pearls & a velvety fish velouté

Banana & Sticky Toffee Pudding

Warm banana sponge, butterscotch toffee sauce & banoffee ice cream

Christmas Eton Mess

Mulled wine-poached pear, meringue, winter berries & spiced cream

Artisan Cheese Selection

Fine biscuits, fruit chutney

(Supplement £8.50)