

Christmas Day

3 courses - £60

Starters

Roasted onion soup with garlic & goats cheese crouton (v)

Smoked salmon Carpaccio with horseradish cream

Walnut & Stilton risotto with Parmesan & lemon oil (v)

Wild rabbit & pistachio terrine with sundried tomato bread
& blackberries

Main Course

Roast Kentish turkey, stuffing, pigs in blankets, crispy
roasted potatoes & Yorkshire pudding

Chestnut, spinach & blue cheese en croute, with a wild
garlic & mushroom cream & crispy roasted potatoes (v)

Lemon sole, crab & tarragon butter sauce, fondant potatoes

8oz prime beef fillet on a garlic & mushroom duxelle, with
sautéed sprouts & potatoes with a Malbec red wine sauce

(all the above dishes are served with a selection of seasonal vegetables)

Desserts

Christmas pudding with Cointreau & brandy butters

Triple chocolate cheesecake & Chantilly cream

Boozy sherry trifle & cucumber cream

Selection of British cheeses

Followed by mince pies, tea & coffee



The Duke of Cumberland
CHRISTMAS MENU