

£50 per head

Starter course

Pork & smoked paprika pâté
With toasted sourdough & a pear & scrumpy cider compote

Beetroot & horseradish soup topped with ginger shavings
Served with a wedge of warm crusty boule (v)

Smoked haddock on a black pudding risotto
topped with crème fraiche with chives

Fig, walnut & camembert tartlet with a balsamic & truffle oil (v)

Palate cleanser

Palate cleanser of a scoop of chef's spiced plum sorbet

Main course

Traditional roast turkey
with pigs in blankets, cranberry stuffing, golden roast potatoes, honey glazed
parsnips, seasonal vegetables & gravy

Pan roasted duck breast topped with a sticky date & walnut sauce
accompanied by a sweet potato mash & fine beans

Salmon supreme with cranberry, caper and orange crust
finished with a sweet port reduction served with tender stem broccoli &
baby roast potatoes

Filo basket filled with wild mushrooms, blue cheese crumbles & thyme on
sauté potatoes, carrots julienne & fine beans drizzled with a sherry cream

Sweet course

Traditional steamed Christmas pudding drizzled with thick &
sweet brandy cream

Baked apricot & honey cheesecake with mulled apple ice cream

Double chocolate & hazelnut ganache tart with
cinnamon infused clotted cream

Festive cheeseboard - trio of seasonal cheeses with
crackers, chutney & figs

The finale

A little slice of chef's Christmas cake with tea or coffee

The Duke of Cumberland
CHRISTMAS DAY MENU

