

£33 per head - 3 course, £25 per head - 2 course £17.50 per head - 1 course

## **Starter course**

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

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

Duck roulade stuffed with a date, shallot & juniper berry puree finished with a plum couli

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

## **Main course**

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

Slow roasted lamb shank in a rich Guinness & chilli gravy served with 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 sautéed potatoes, carrots julienne & fine beans with a sherry cream

## **Sweet course**

Traditional steamed Christmas pudding drizzled with thick & sweet brandy cream

Baked apricot & honey cheesecake served 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 MENU

