



*Merry  
Christmas*

*Christmas  
2025*

*The*  
**DUKE**  
*OF*  
**WELLINGTON**



# Christmas MENU

## STARTERS

Smoked Salmon, wholemeal bread with dill and horseradish cream cheese & lemon  
Butternut squash, garlic and chilli soup with rosemary croutons (VG) ask for GF  
Duck liver and orange pate, bread, cherry compote & mixed leaf  
Breaded brie, chilli and cranberry chutney & mixed leaf

## MAIN COURSE

Traditional roast turkey with all the trimmings. GF without Yorkshire pudding  
Topside roast beef with all the trimmings. GF without Yorkshire pudding  
Pan fried sea bass, hasselback new potatoes, veg, cherry tomato tarragon butter & white wine sauce  
Butternut, kale and apricot vegan roast, roast potatoes, veg and gravy V/VG

## DESSERT

Christmas pudding with brandy sauce  
Chocolate yule log with double cream V  
Lemon berry cheesecake with berry compote GF/VG  
Cheese plate, crackers, veg sticks and onion chutney

2 COURSES £30.00

3 COURSES £38.00





# Wine MENU

---

## WHITE

---

PINOT GRIGIO - ITALY  
CHARDONNAY - SOUTH EAST AUSTRALIA  
SAUVIGNON BLANC - SOUTH AFRICA

---

## ROSE

---

PINOT BLUSH - ITALY  
ZINFANDEL - CALIFORNIA U.S.A

---

## RED

---

SHIRAZ - AUSTRALIA  
MERLOT - CHILE  
MALBEC - ARGENTINA



# Christmas

## AT THE DUKE

### TERMS AND CONDITIONS

All dishes subject to availability and our menu is subject to change.

Deposits are non-refundable and is £10 per person for celebration menu and party bookings.

we reserve the right to charge in full for any cancellations made for your booking.

please advise well in advance of any special dietary for access requirements and we will do our best to accommodate. We do not accept cheques. We reserve the right to amend these conditions without prior notice and to withhold service in compliance with health and safety and/ or licensing regulations.

**IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE PLEASE LET US  
KNOW BEFORE ORDERING AND ASK FOR ALLERGY MATRIX.**

We advise you speak to a member of staff if you have any food allergies or intolerances. Whilst we have strict conditions in our kitchen, please be aware that all food is prepared and cooked in the same. However, processes are in place to ensure that meals indicated as gluten-free are gluten-free. Gluten-free describes foods that contain gluten at a level of no more than 20 ppm. Call allergen information is available upon request. Menu descriptions do not include all ingredients.

V = vegetarian VG = vegan GF = gluten free.

all weights are approximate before cooking. Fish dishes may contain bones.

we aim to support local farmers from the assured food standards Association. Prices are in pounds sterling and include VAT, at the current rate. All menu items are subject to availability. We reserve the right to withdraw or change offers without notice at any time.

**All deposits are non refundable.**