



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. How are, 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 lights 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.

