



The
DUKE
OF
WELLINGTON

Christmas at The Duke

Eat, drink and be merry!

— ❁ —
23rd November - 23rd December
2026

**Christmas party nights every Friday and
Saturday**

2 course £34.95pp

3 course £42.95pp



Christmas Celebration Menu

Starters

Chunky vegetable soup with rosemary focaccia. (VG)

Filo pastry tart with brie and red wine, thyme onion chutney. (V)

Chicken liver pate with whiskey & apricot, onion chutney and rosemary focaccia.

Cured salmon, beetroot, dill & black pepper with horseradish cream cheese on half bagel.

Mains

Traditional turkey roast with all the trimmings. GF with no Vorkie

Smoked garlic, beef and pancetta stew with creamy horseradish mash cabbage. GF

Pan fried salmon, hasselback potatoes, veg with orange and caper bernaïse sauce. GF

Wild mushroom, rice and garlic roast with all the trimmings. (VG) GF

Desserts

Chocolate yule log with pouring cream.

Trillionaire tart (VG) GF

Black Forest Eton mess GF

Christmas pudding with brandy sauce.



Christmas Celebration Wine

White

PINOT GRIGIO - ITALY

CHARDONNAY - SOUTH EAST AUSTRALIA

SAUVIGNON BLANC - SOUTH AFRICA

Rose

PINOT BLUSH - ITALY

ZINFANDEL - CALIFORNIA U.S.A

Red

SHIRAZ - SOUTH EAST AUSTRALIA

MERLOT - ITALY

MALBEC - FRANCE



Terms & 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.

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 at the same time. There 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 pm. All allergen information is available upon request. Menu descriptions do not include all ingredients.

V = vegetarian VG = vegan GF = gluten free.

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.