



CHRISTMAS

CHRISTMAS SET MENU

STARTERS

Coconut and chilli chicken spring roll

Pulled chicken in a coconut chilli and lime spring roll with sticky chilli jam and asian coleslaw

Wild Mushroom & Stilton Pâté

A chunky mushroom pâté with a Blue Monday cheese centre. With pomegranate molasses and sour dough crisps.

Beetroot cured salmon

Severn and Wye smoked salmon, steeped in beetroot, dill and black pepper with horseradish potato salad.

MAINS

Roast Norfolk turkey

With roast and mashed potatoes, chipolatas, buttered sprouts, maple glazed root vegetables, pancetta & chestnut stuffing and proper gravy.

Lancashire cheese and onion pie

With a Lancashire cheese and chive sauce, chunky chips and french beans.

Braised oriental belly pork

In a sesame soy and ginger sauce with shredded vegetables, fragrant jasmine rice and toasted sesame seeds

Pan-fried sea bass

With samphire and a lemon and dill cream sauce, new potatoes, french beans and white grapes.

DESSERTS

Chocolate Volcano

Warm chocolate pudding with a gooey chocolate fondant centre served with longridge farm's honeycomb ice cream.

Traditional Christmas Pud

With muscovado brandy sauce.

Mulled orange posset

With white chocolate dipped biscotti.

1 Course	£13.50
2 Courses	£16.50
3 Courses	£19.50

DRINKS & NIBBLES

With a glass of prosecco, festive cocktail, mulled wine or bottled beer.

Roasted chestnuts and mince pies

£6.00pp

Festive mini sandwiches and chipolatas

£8.00pp

Roast belly pork with spiced apple sauce.
Warm turkey with stuffing mayonnaise and watercress.

Brie and cranberry with black pepper mayonnaise.

Mini Cumberland sausages in a honey and mustard glaze.

CHRISTMAS SHARING BOARDS

Served with date & apple chutney, soured baby vegetables, sourdough bread and black rye crisps

THE ORIGINAL BOARD £10.00pp

Dukes' favourite cold deli items.

THE EXTRA SPECIAL BOARD £14.00pp

Dukes' favourite hot and cold festive items.

COLD ITEMS

Potted Duck - slow-cooked shredded duck, flavoured with juniper and star anise.

Hand carved Norfolk Roast Turkey - with a homemade cranberry and spring onion chutney.

Wild Mushroom & Stilton Pâté - a chunky mushroom pâté with a Blue Monday cheese centre.

Roast Hand Carved Ham - Cheshire pork, dry cured by hand, cooked in house with a hard spiced glaze.

Peppered Pastrami - brined, slow steamed beef, pressed with black pepper and coriander seeds.

Hand Raised Pork Pie - made by Wright's of Crewe, they only use superior pork for their hand raised pies

HOT ITEMS

Warm paprika spiced tortillas - with sour cream and jalapenos

Mini chipolatas - with a sticky honey and wholegrain mustard glaze

Sesame and Soy Chicken Wings - with spring onion, chilli and ginger

Baked Garstang White - a gooey brie like cheese studded with rosemary and garlic, individually baked with sourdough

Beetroot Cured Salmon - Severn and Wye smoked salmon, steeped in beetroot, dill and black pepper.

King Prawn Cocktail - with a spicy virgin mary mayonnaise

Black Bomber Cheddar - made in Snowdonia from pasteurised cows' milk this cheddar has an extra-strong flavour and creamy smooth texture.

Singleton's Smoked Cheddar - this cheese is matured in Longridge Farm then sent to Sandham's Smokehouse, Garstang for smoking over oak shavings. Robustly tangy with a subtle smokiness.

Waldorf Coleslaw

Caesar Salad

Rocket, Parmesan & Pine Nut Salad