



# CHRISTMAS SET MENU

## STARTERS

**Mushrooms on toast [v]**  
Wild and field mushrooms with garlic and cream served on sourdough toast.

**Stuffed chicken breast**  
Chicken breast wrapped in prosciutto with white pudding & pistachio stuffing and a date & apple chutney.

**Tempura King Prawns**  
With sweet and spicy red cabbage.

## 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 [v]**  
With a Lancashire cheese and chive sauce, chunky chips and french beans.

**Pan fried Asian Salmon**  
With udon noodles in a coconut, chilli & lime sauce with pak choi, edamame beans and red peppers

**Fillet steak medallions**  
With homemade chunky chips, French beans, crispy oyster mushrooms and a mustard & brandy cream sauce.

## DESSERTS

**Chocolate volcano [v]**  
Warm chocolate pudding with a gooey chocolate fondant centre served with longridge farm's honeycomb ice cream.

**Traditional Christmas pud [v]**  
With muscovado brandy sauce.

**Passionfruit Eton mess [v]**  
With mango curd, fresh passionfruit & kiwi, coconut cream, meringue and shaved coconut.

1 COURSE	£14.50
2 COURSES	£17.50
3 COURSES	£20.50
ARRIVAL DRINK	+£4.50

# DUKES FESTIVE MOTHERBOARD

Dukes favourite hot and cold festive items.

**THE FESTIVE BOARD** £15.00pp  
Served with date & apple chutney, soused baby vegetables, sourdough bread and black rye crisps. (Minimum 6 people - to be ordered for your entire party.)

**ARRIVAL DRINK** +£4.50pp

## 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

**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.

**Waldorf Coleslaw**

**Caesar Salad**

**Rocket, Parmesan & Pine Nut Salad**

## 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

ADD  
AN  
ARRIVAL  
DRINK FOR  
£4.50 PER  
PERSON

CHOOSE FROM  
Glass of House Red,  
Glass of House White,  
Glass  
of Prosecco or a  
Cup of Mulled  
Wine