

# CHRISTMAS SET MENU

## STARTERS

### Sweet potato and coconut spring rolls [v]

With ponzo dip, lime crème fraîche and shaved oriental salad.

### Stuffed chicken breast

Chicken breast wrapped in parma ham, rolled and stuffed with haggis served with a date and apple chutney.

### Smoked haddock and gruyère fishcakes

Locally smoked haddock fishcakes with a lemon, shallot and dill mayonnaise.

## 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.

### Aromatic prawn curry

With butternut squash, pak choi, edamame beans and red peppers in a chilli and coconut sauce served with jasmine & wild rice and a chilli & spring onion flatbread.

### 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.

### Eton mess [v]

With sugar steeped strawberries, fresh raspberries, meringue, whipped cream and basil sugar.

<b>1 Course</b>	<b>£13.50</b>
<b>2 Courses</b>	<b>£16.50</b>
<b>3 Courses</b>	<b>£19.50</b>

## CHRISTMAS SHARING BOARD

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

### THE FESTIVE BOARD

£14.00pp

Dukes' favourite hot and cold festive items. (Minimum 6 people - to be ordered for your entire party.)

### 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

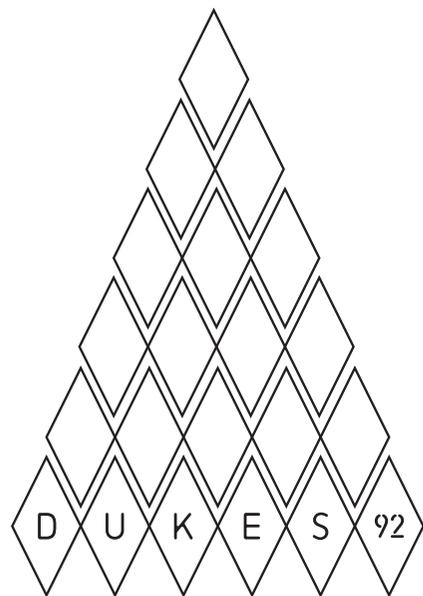
### HOT ITEMS

**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



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