

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.

1 COURSE	£13.50
2 COURSES	£16.50
3 COURSES	£19.50
ARRIVAL DRINK	+£4.00

DUKES FESTIVE BOARD

Dukes' favourite hot and cold festive items.

THE FESTIVE BOARD £14.00pp
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 +£4.00pp

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

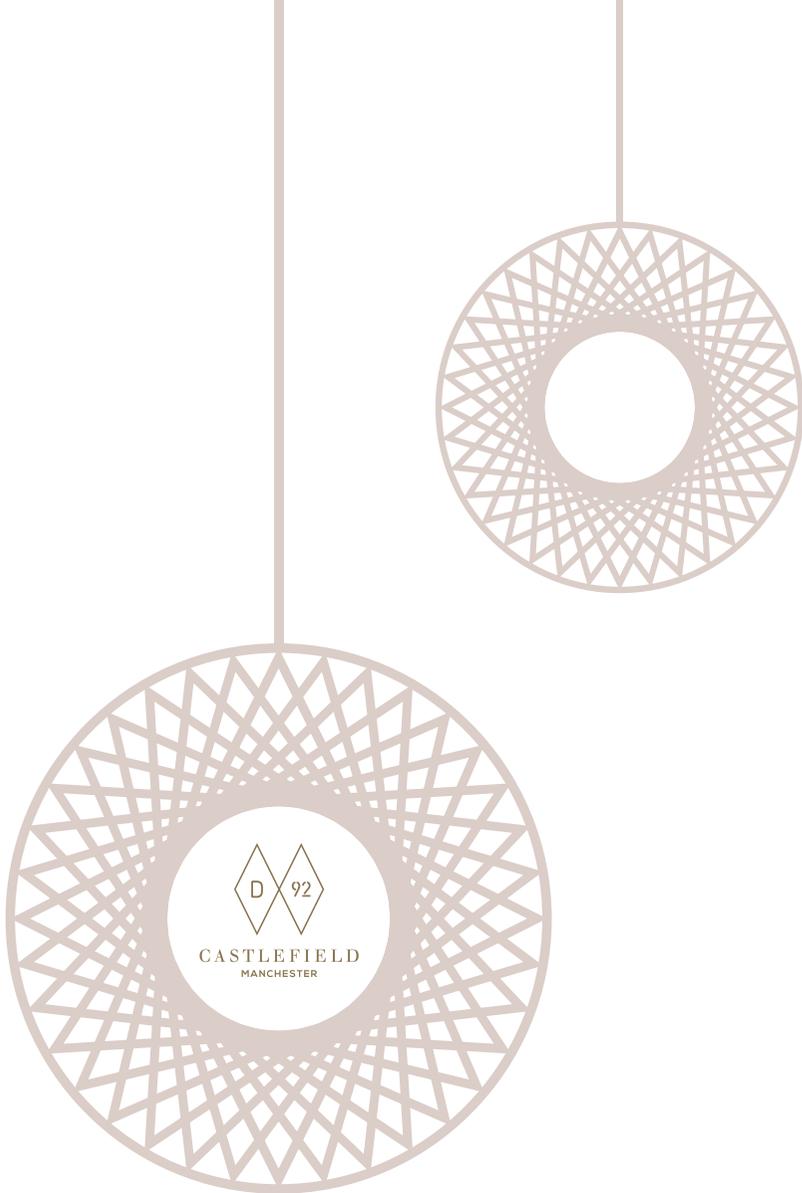
Mini chipolatas - with a sticky honey and wholegrain mustard glaze

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 PER
PERSON

CHOOSE FROM
Glass of House Red,
Glass of House White
or a Glass
of Prosecco.



CHRISTMAS DRINKS PACKAGES

BOTTLED SPIRITS

STANDARD PACKAGE

Finlandia Vodka
Bombay Sapphire Gin
Bacardi Oakheart Spiced Rum
Jack Daniels Bourbon
Martell VS Cognac

With bottles of tonic or jugs of coke, diet coke or lemonade.

£135 per bottle

PREMIUM PACKAGE

Grey Goose Vodka
Hendricks Gin
Kraken Spiced Rum
Woodford Reserve Bourbon
Maxime Trijol VSOP Cognac

With bottles of tonic or jugs of coke, diet coke or lemonade.

£150 per bottle

BUCKETS OF BEER

Five bottles of peroni for £20.50

WINE

House White and House Red
from £17.50 per bottle