



CHRISTMAS SET MENU

STARTERS

Roast Parsnip Soup [v]
With truffle oil and toasted hazelnuts.

Peanut and Sesame Chicken Satay
Grilled chicken breast with satay sauce, pickled vegetables, jasmine rice and toasted sesame seeds.

Pan-Fried King Prawns
In garlic & chilli butter with cherry tomatoes on toasted sourdough.

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 Sea Bass
With parmentier potatoes, pea purée, broad beans and a lemon & dill cream sauce.

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.

Poached Pear and Ginger Trifle [v]
With crème anglaise.

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

DUKES FESTIVE BOARD

Dukes favourite
hot and cold festive items

THE FESTIVE BOARD £15.00pp
Served with date & apple chutney, soured baby vegetables and sourdough crisps.
(Minimum 6 people - must 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 - filled with coarsely chopped and seasoned premium pork, Made by Wright's of Crewe.

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

King Prawn Cocktail - with a spicy virgin mary mayo

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

WARM ITEMS

Warm paprika spiced tortillas - with sour cream and jalapenos

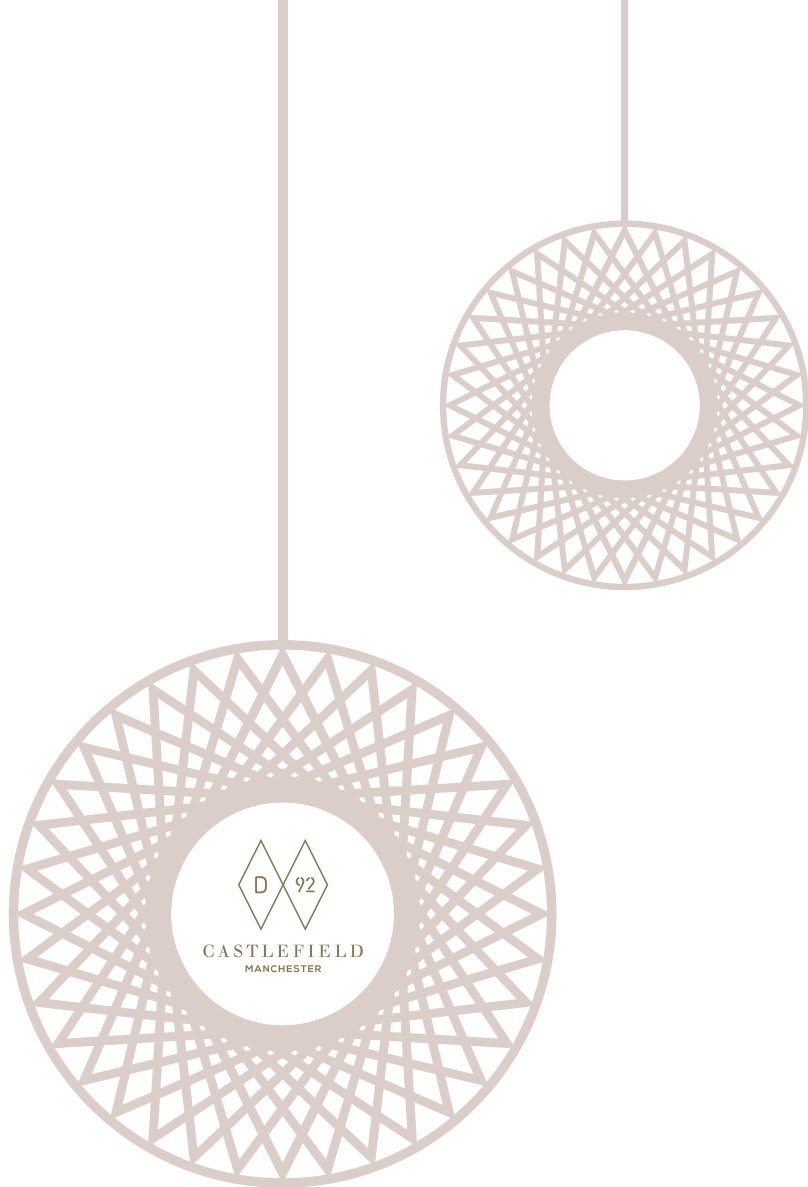
Mini chipolatas - with a sticky honey and wholegrain mustard glaze

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
or a Glass
of Prosecco.



CHRISTMAS BOOTH PACKAGES

Create the perfect opportunity to get together with friends and family with one of our booth packages. Suitable for 4 - 8 people. Select from one of our drinks packages below and enjoy the festivities with a booth for 3 hours.

GOLD PACKAGE

One bottle of house spirit:

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

With of jugs of tonic, coke, diet coke or lemonade included

Plus 1 bottle of Vignana Prosecco

£150 per booth

PLATINUM PACKAGE

One bottle of premium spirit:

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

With of jugs of tonic, coke, diet coke or lemonade included

Plus 2 bottles of Vignana Prosecco

£200 per booth

WINE

House White and House Red
From £17.50 per bottle

BUCKETS OF BEER

Five bottles of peroni for £20.00

WANT TO ADD SOME CHRISTMAS NIBBLES...

THE FESTIVE BOARD

A festive selection of Dukes' favourites for
£15.00 per person