

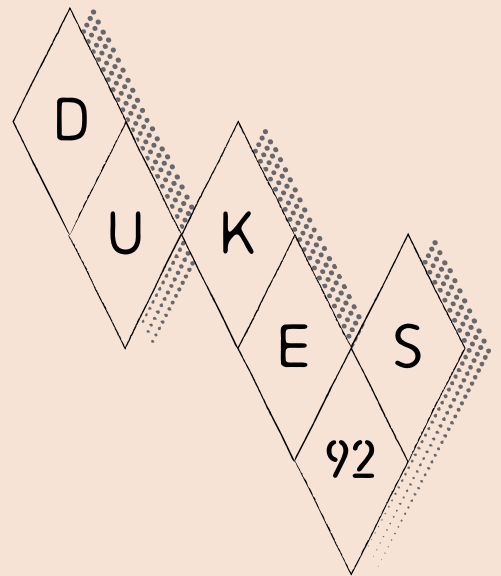


CHRISTMAS AT ★ DUKES ★





CHRISTMAS PARTY MENU



STARTERS

PRAWN COCKTAIL Baby gem, cucumber, rye bread & butter
GFO +1.5

PORK & CHILLI SAUSAGE ROLL Celeriac & blue cheese slaw,
pickled blackberry ketchup

BANG BANG CAULIFLOWER Sticky gochujang, chilli, spring
onion, pickled carrots **VE**

TWO COURSES

£28

THREE COURSES

£33

MAINS

TRUFFLE & BACON SMASH BURGER Two 4oz patties, American
burger cheese, smoked bacon jam, truffle mayo, gherkin, rosemary
fries

TURKEY DINNER Mash, roasties, sprouts, carrots, parsnips,
stuffing, chipolata, proper gravy **GFO**

SEA BASS Pomegranate sweet & sour sauce, chilli & sesame pak
choi, coconut rice **GF**

LANCASHIRE CHEESE & ONION PIE Mash, roasties, sprouts,
carrots, parsnips, redcurrant jus **V VEO**



GF GLUTEN FREE

GFO GLUTEN FREE OPTION AVAILABLE

VE VEGAN

VEO VEGAN OPTION AVAILABLE

V VEGETARIAN

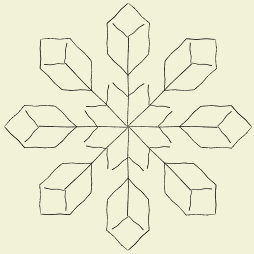
VO VEGETARIAN OPTION AVAILABLE

DESSERTS

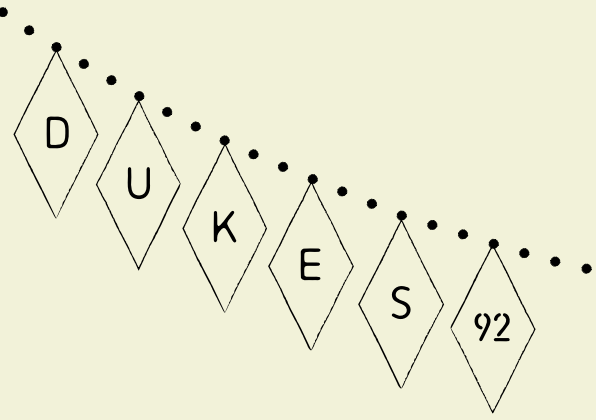
PECAN CHOCOLATE BROWNIE Dulce de leche caramel, malted
milk ice cream **V GFO**

WHITE CHOCOLATE & CHERRY PROFITEROLES Mascarpone
cream, sour cherry compôte, hazelnut brittle **V**

STICKY TOFFEE PUDDING Butterscotch sauce, toasted pecans,
vanilla ice cream **V GFO**



GLUTEN-FREE MENU



GF GLUTEN FREE

VE VEGAN

V VEGETARIAN

GFO GLUTEN FREE OPTION AVAILABLE

VEO VEGAN OPTION AVAILABLE

STARTERS

PRAWN COCKTAIL Baby gem, cucumber, gluten free bread & butter

HUMMUS Toasted seeds, gluten free bread **VE**

TWO COURSES

£28

THREE COURSES

£33

MAINS

NORFOLK TURKEY Mash, roasted new potatoes, sprouts, carrots & parsnips, gravy, stuffing

MALAYAN CHICKPEA CURRY Pak choi, coconut rice **VE**

DESSERTS

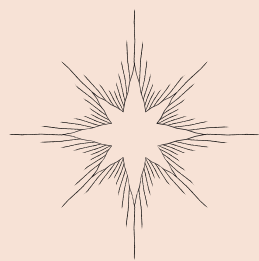
SPICED RUM & RAISIN SUNDAE

Caramelised bananas, candied pecans **VE**

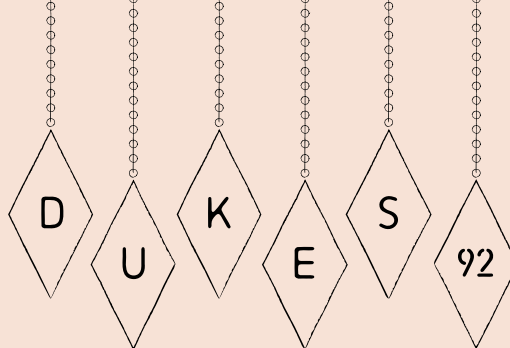
DARK CHOCOLATE & CLEMENTINE TORTE

Vegan vanilla ice cream **VE**

IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS PLEASE LET US KNOW BEFORE ORDERING. FULL ALLERGEN INFORMATION IS AVAILABLE UPON REQUEST
A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO DINING TABLES IN OUR SERVICED TABLE AREA. 100% OF THE TIPS GO TO OUR TEAM.



VEGAN MENU



GF GLUTEN FREE

VE VEGAN

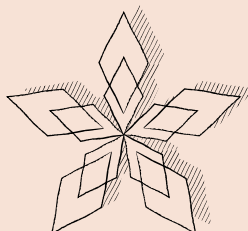
V VEGETARIAN

GFO GLUTEN FREE OPTION AVAILABLE

VEO VEGAN OPTION AVAILABLE

STARTERS	MAINS	DESSERTS
HUMMUS Toasted seeds, charred flatbread GFO PADRÓN PEPPERS Rock salt GF	SQUASH & CHICKPEA PIE Roasties, sprouts, carrots, parsnips, redcurrant jus MALAYAN CHICKPEA CURRY Pak choi, coconut rice, flatbread GFO+1.50	SPICED RUM & RAISIN SUNDAE Caramelised bananas, candied pecans DARK CHOCOLATE & CLEMENTINE TORTE Vegan vanilla ice cream GF
	TWO COURSES £28	THREE COURSES £33

FESTIVE BOARD



£39 PER BOARD
for 5 people

CHICKEN & 'NDUJA ARANCINI Hot honey dip

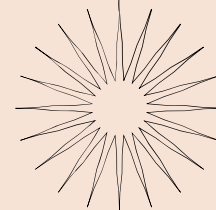
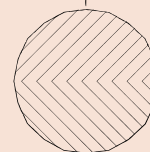
PORK & CHILLI SAUSAGE ROLLS Cranberry & spring onion chutney

HUMMUS Extra virgin olive oil **VE** **GF**

PADRÓN PEPPERS Rock salt **VE** **GF**

ROASTED CAMEMBERT Rosemary, garlic **V**

SOURDOUGH CROSTINI **VE**



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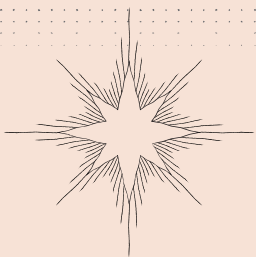


DRINKS PACKAGES

WINE			CHOOSE ANY THREE BOTTLES		
GOLD		£72	PLATINUM		£100
DIAMOND		£156			
PINOT GRIGIO Seremarís, Italian White			ALVARINHO Vila Nova, Portuguese White		
MERLOT Sierra Grande, Chilean Red			PRIMITIVO Conviviale, Italian Red		
WHITE ZINFANDEL Hawkes Peak, Californian Rosé			CÔTES DE PROVENCE ROSÉ Édalise, French Rosé		
PETIT CHABLIS Domaine de la Motte, French White			RIOJA GRAN RESERVA Ontañón, Spanish Red		
WHISPERING ANGEL Côtes De Provence, French Rosé					
			FIZZ		£100
			ALCOHOL FREE		£70
			PROSECCO Dolci Terre, Italy THREE BOTTLES		
			NOZECO Landaris, France THREE BOTTLES		

BEER			ANY 15 BOTTLES, CHOOSE UP TO 3 BEERS		
BEER PACKAGE			£81		
ESTRELLA DAMM lager • 4.6% FIVE BOTTLES		PERONI lager • 5.0% FIVE BOTTLES		HEINEKEN lager • 5.0% FIVE BOTTLES	
ALCOHOL FREE PACKAGE			£73.50		
HEINIKEN 00 lager • 0.0% FIVE BOTTLES		PERONI 0% lager • 0.0% FIVE BOTTLES		NEMO low alcohol IPA • 0.5% FIVE BOTTLES	





FESTIVE BOARD

FOR 5 PEOPLE

CHICKEN & 'NDUJA ARANCINI

Hot honey dip

PORK & CHILLI SAUSAGE ROLLS

Cranberry & spring onion chutney

HUMMUS

Extra virgin olive oil **VE** **GF**

PADRÓN PEPPERS

Rock salt **VE** **GF**

ROASTED CAMEMBERT

Rosemary, garlic **V**

SOURDOUGH CROSTINI **VE**



£39 PER BOARD

