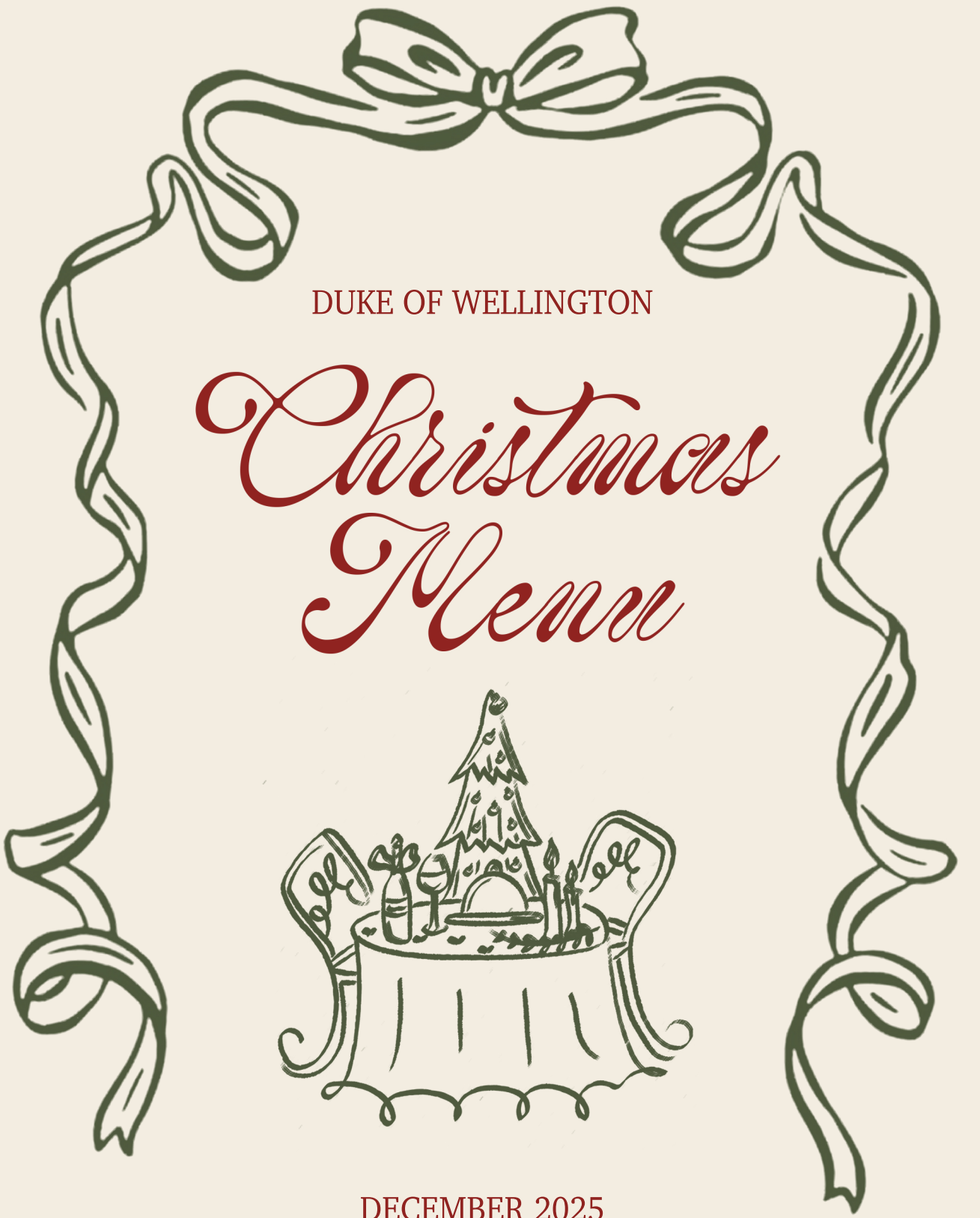




DUKE OF WELLINGTON

*Christmas
Menu*



DECEMBER 2025



Starters

SMOKED SALMON, LEEK AND POTATO SOUP

Garnished with chives and served with sough
dough bread

CARPACCIO OF BEEF

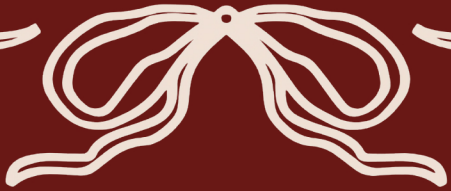
With horseradish cream, rocket and
Parmesan

PRAWN COCKTAIL

Classic retro starter packed with juicy prawns
in a tangy marie rose sauce on crispy lettuce

WILD MUSHROOM ARANCINI

Served on a tomato and garlic salsa with
basil and coriander



Mains

ROAST TURKEY

Served with roast potatoes, seasonal vegetables, pigs in blankets, stuffing and gravy.

PAVE OF CHART FARM VENISON

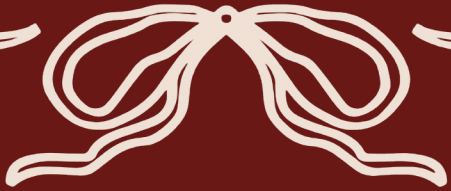
Served pink and served with braised red cabbage, parsnip purée, Dauphinoise potatoes and a juniper berry and port sauce.

MONK FISH

Served on leeks, butter beans, chorizo and roasted cherry vine tomatoes.

PORTOBELLO MUSHROOM CASSOULET

With carrots, swede, shallots, haricot beans and thyme.



Desserts

CHRISTMAS PUDDING

Served with brandy sauce

SPICED POACHED PEAR

Served with a port and red wine sauce and
blackcurrant sorbet

PISTACHIO SEMIFREDDO

Served with brandy snap biscuits

CHEESE AND BISCUITS

A selection of cheeses with biscuits, celery
and grapes