DUKE OF WELLINGTON

Christmas Menu



DECEMBER 2026

DUKE OF WELLINGTON



Starters

MUSHROOM AND CHESTNUT SOUP
Served with sourdough bread and butter

PRAWN COCKTAIL AND SMOKED SALMON SALAD
Juicy prawns in a tangy Marie Rose sauce with smoked salmon and brown bread

CARPACCIO OF BEEF FILLET
Thinly sliced beef with candied walnuts, horseradish cream and rocket

SPINACH AND RICOTTA TORTELLI
Served with a sage butter

CHRISTMAS MENU

DUKE OF WELLINGTON



Mains

ROAST TURKEY
Served with roast potatoes, seasonal vegetables, pigs in blankets, stuffng and gravy

PAVE OF CHART FARM VENISON
Served pink with braised red cabbage, parsnip purée Dauphinoise potatoes and a juniper berry and port sauce

PAN FRIED FILLET OF HAKE
Served with parsley butter, Mille-feuille potatoes and Parma ham wrapped green beans

TUSCAN GNOCCHI
Potato gnocchi with tomatoes, artichoke hearts, capers, white wine and basil

CHRISTMAS MENU

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Desserts

CHRISTMAS PUDDING
Served with brandy sauce

SPICED POACHED PEAR
Served with a port and red wine sauce and blackcurrant sorbet

CHOCOLATE FONDANT
Served with salted caramel ice cream

CHEESE AND BISCUITS
A selection of cheeses with biscuits, celery and grapes

CHRISTMAS MENU

HOW TO BOOK



The Duke of Wellington invites you to celebrate the festive season with us from 1st-23rd December. We're now taking lunch and dinner bookings (other dates available by arrangement).

Please return the booking form at least one week before your event, along with a £10pp deposit to secure your table.

Thank you for choosing The Duke, we look forward to celebrating Christmas with you!

ORGANISERS NAME _____

CONTACT NO. _____

DATE OF BOOKING _____

TIME _____ NO. OF PARTY _____

MONDAY - FRIDAY

£29.95 Two courses - £34.95 Three courses

SATURDAY - SUNDAY

£32.95 Two courses - £39.95 Three courses

Booking Form

Please let us know of any dietary requirements you may have and we will do our best to cater to your needs.

NAME	STARTER	MAIN	DESSERT