

# CHRISTMAS DAY

*A glass of Tempio Prosecco DOC on arrival*

## Starters

- Roast celeriac soup, toasted chestnuts & seeds, sourdough (vg)  
Severn & Wye Severn & Wye smoked salmon, lemon mascarpone & pickled fennel  
CChicken liver parfait, caramelised onion & thyme chutney,  
watercress, sourdough toast  
Salt baked beetroots, roast artichoke & chicory salad, pumpkin seeds (vg)  
Smoked duck breast, orange & watercress salad

*Jude's lemon sorbet*

## Mains

*All mains served with goose fat roast potatoes & honey roasted parsnips to share*

- Crown of English turkey, honey glazed gammon, roast duck breast, pigs in blankets, bread sauce, creamed Brussel sprouts, crushed roots  
Wild mushroom, butternut squash & pearl barley risotto, cavolo nero & chestnuts (v)  
Hampshire venison wellington, Jerusalem artichoke puree, roast chicory & chestnut crumble  
Crown of English turkey, honey glazed gammon, roast duck breast, pigs in blankets, bread sauce, creamed Brussel sprouts, crushed roots  
Pan roasted halibut, salsify puree, braised leeks, samphire & wild mushrooms

## Puddings

- Christmas pudding, brandy butter ice cream  
Apple, fig & chestnut crumble, custard  
Salted chocolate, cranberry & pistachio tart, salted caramel ice cream  
Spiced fruit Bakewell, clotted cream  
Shepherds Purse Northern Blue, Pitchfork Mature Cheddar,  
Cenarth Brie, quince jelly, celery, seeded crackers

*Coffee & Mince pie*

**Adult £70.00 Child £45.00**

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. A discretionary service charge of 12.5% will be added to your bill.

THE DUCHESS OF KENT.CO.UK

CHRISTMAS

2020



# PUSH THE SLEIGH OUT

*A table sharing option for you and your guests,  
served banquet style. Choose one dish from each section,  
for the ultimate Christmas feast. Minimum 4 people.*

**£95.00 per person**

## Starters

Beetroot hummus, lemon & parsley hummus, sourdough, red & white chicory,  
celery, figs, Little Gem & radishes (vg)

Dorset Coppa, Dorset pork loin, Cobble Lane saucisson, butterbean hummus,  
balsamic pickled onions, sourdough, olives, chicory, Little Gem & radishes

## Mains

Whole roast Gressingham duck, goose fat roast potatoes, creamed Brussel  
sprouts, crushed roots, Savoy cabbage, honey roasted parsnips, bread sauce,  
watercress, gravy

Roast Aberdeen Angus porterhouse, double egg Yorkshire pudding, goose fat  
roast potatoes, creamed Brussel sprouts, crushed roots, Savoy cabbage, honey  
roasted parsnips, horseradish cream, watercress, gravy

## Puddings

Christmas pudding, brandy butter ice cream & custard

Shepherds Purse Northern Blue, Pitchfork Mature Cheddar, Cenarth Brie,  
quince jelly, celery, seeded crackers

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a food allergy or intolerance. Tables of 6 or more are subject to a discretionary service charge of  
12.5% will be added to your bill.

CHRISTMAS 2020  
[THEDUCHESSOFKENT.CO.UK](http://THEDUCHESSOFKENT.CO.UK)