

3 Courses £,45 per person

To Start

Spiced butternut squash soup, sage & chestnuts, sourdough (vg) (533kcal)

Devon crab & crayfish cocktail, chicory, radicchio, samphire, Bloody Mary sauce (151kcal)

West Country fillet of beef carpaccio, Pitchfork Cheddar, capers (309kcal)

Spiced fregola salad, roasted squash, Brussels tops, cranberries, walnuts (vg) (382kcal)

Chicken liver parfait, apple & celeriac remoulade, pickles, sourdough (473kcal)

Mains

Crown of English turkey, goose fat roast potatoes, crushed winter roots, Brussels sprouts, maple roast parsnip, pig in blanket, cranberry sauce, gravy (938kcal)

West Country rump of beef, goose fat roast potatoes, crushed winter roots, Brussels sprouts, maple roast parsnip, pig in blanket, horseradish sauce, gravy (1057kcal)

Heritage squash risotto, crispy sage & chestnut gremolata (vg) (1158kcal)

Pan roasted seabass, creamed celeriac, Brussels tops, samphire & orange (597kcal)

Beef, star anise & parsnip pie, crushed winter roots, Brussels tops, gravy (855kcal)

Wild mushroom gnocchi, Brussels top pesto, tenderstem broccoli, sage, chestnuts (1039kcal)

Puddings

Christmas pudding, brandy butter ice cream (v) (416Kcal)

Apple, fig & chestnut crumble, bay leaf custard (v) (372Kcal)

Spiced fig, orange, cranberry & walnut syllabub (vg) (530kcal)

Salted chocolate, hazelnut & Kirsch cherry mousse (v) (807kcal)

St. Clement's treacle tart, stewed clementines, clotted cream (v) (545kcal)

Long Clawson Blue Stilton, quince jelly, celery, seeded crackers (v) (464kcal)

For The Table (priced per dish)

Pigs in blankets (400kcal) £7

Cauliflower cheese (484kcal) £7

Maple roast heritage squash (264kcal) £6

Maple roast heritage carrots (356kcal) £6

Camembert 'bites' cranberry slaw (379kcal) £8

Goose fat roast potatoes, orange, sage, chestnuts (564kcal) £7

Brussels sprouts, smoked bacon & chestnuts (621kcal) £6



Bring on the cheer, your perfect Christmas party starts here

Scan to unwrap the magic and take a peek at our crafted Christmas.

www.thedukeofcambridge.com

We source our ingredients from Britain's best farmers, growers, fishers and foragers to bring out the season's flavours.

Provenance may vary subject to supply. Farming challenges and British weather can mean there are a few essential ingredients that come from elsewhere. Please inform a member of the team of any food allergies or intolerances when ordering. As part of the nature of fresh game, dishes may contain traces of shot.

An adult's recommended daily calorie allowance is 2,000 Kcal.

All tables are subject to a discretionary service charge of 12.5%.