## THE DOUBLE RED DUKE CHRISTMAS LUNCH

## £185 PER PERSON

SNACKS

Devils on Horseback Woodfired Scallop, Parsley & Garlic Butter

#### To Start

36-Month Aged Parmesan Soufflé, Lobster Velouté, Winter Truffle

Cured Loch Duart Salmon, Exmoor Caviar, Horseradish Cream, Rye Brioche

#### Main Course

Roast Bronze Turkey, Confit Leg, Leek & Sage Stuffing, Cranberry Sauce

Woodfired Monkfish, Caviar, Smoked Velouté, Parmesan Gnocchi

Tournedos Rossini, Black Truffle & Celeriac Pureé

OR

Salt Baked Celeriac Rossini, Black Truffle, Delica Pumpkin Puree (v)

#### To Share

Roast Potatoes, Roast Carrots, Braised Red Cabbage, Brussel Sprouts with Chestnuts & Shallots, Pigs in Blankets

#### Pudding

Baked Alaska, Chocolate, Cherry, Hazelnut Praline

OR

Christmas Pudding, Rum & Raisin Ice Cream, Brandy Sauce

Baron Bigod, Quince, Crackers

Salted Caramel Chocolate Fudge Mulled Wine Jellies





## THE DOUBLE RED DUKE ROTISSERIE FEASTING MENU

£50 PER PERSON

#### SHARING SNACKS

Aubergine Miso Dip (ve)
Air Dried Ham
Sourdough & Smoked Whipped Lardo
add Rock Oysters at £4.50 each

#### Main Course

Choose one main for the entire party Vegetairan & vegan options available

Chicken, Lemon, Garlic & Herb OR Spiced Leg of Lamb

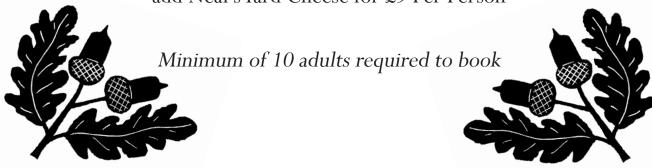
#### SIDES

BBQ Hispi Cabbage, Bitter Leaves & Anchovy, Dauphinoise Potatoes

#### Pudding

Apple & Damson Salted Oat Crumble, Almond Ice Cream

add Neal's Yard Cheese for £9 Per Person



# THE DOUBLE RED DUKE WINTER MENU

### £60 PER PERSON

#### To Start

Cured Loch Duart Salmon Tartare, Horseradish, Crisp Bread Game Pâté, Cranberry Jelly, Sourdough Burrata, Delica Pumpkin, Black Truffle & Hazelnuts (v)

#### Main Course

Woodfired Cod, Coco Beans, Potted Shrimp Butter, Samphire Haunch of Venison, Beetroot, Spiced Quince Purée Woodfired Mushroom, Spinach & Pine Nut Pie (v)

#### FOR THE TABLE

Dauphinoise Potatoes, BBQ Hispi Cabbage, Bitter Leaves & Anchovy Vinaigrette

#### Pudding

Sticky Toffee Pudding, Vanilla Ice Cream Crème Brûlée St Emilion au Chocolat, Crème Fraiche Sorbet

> add Cheese from Neal's Yard Dairy for £9 per person







£80 PER PERSON

#### SNACKS

Chargrilled Sourdough & Smoked Whipped Lardo Smoked Air Dried Ham Aubergine & Miso Dip (ve) add Rock Oysters at £4.50 each

#### To Start

Devon Crab Hash, Pickled Fennel, Dill Mayo Stracciatella di Burrata, Delica Pumpkin, Black Truffle, Hazelnuts (v) Game Pâté, Cranberry Jelly, Sourdough

#### Main Course

Sea Bass, Brown Shrimp, Almond, Capers, Lemon Prime Rib of Beef

#### Served with

Chips, BBQ Miso Cabbage, Gem Lettuce

#### Pudding

Apple & Damson Salted Oat Crumble, Almond Ice Cream



add Cheese Board to Share for £9 per person





## THE DOUBLE RED DUKE ROTISSERIE FEASTING MENU

£50 PER PERSON

#### SHARING SNACKS

Aubergine Miso Dip (ve)
Air Dried Ham
Sourdough & Smoked Whipped Lardo
add Rock Oysters at £4.50 each

#### Main Course

Choose one main for the entire party Vegetairan & vegan options available

Chicken, Lemon, Garlic & Herb OR Spiced Leg of Lamb

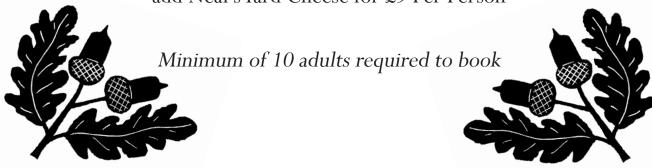
#### SIDES

BBQ Hispi Cabbage, Bitter Leaves & Anchovy, Dauphinoise Potatoes

#### Pudding

Apple & Damson Salted Oat Crumble, Almond Ice Cream

add Neal's Yard Cheese for £9 Per Person



# THE DOUBLE RED DUKE WINTER MENU

### £60 PER PERSON

#### To Start

Cured Loch Duart Salmon Tartare, Horseradish, Crisp Bread Game Pâté, Cranberry Jelly, Sourdough Burrata, Delica Pumpkin, Black Truffle & Hazelnuts (v)

#### Main Course

Woodfired Cod, Coco Beans, Potted Shrimp Butter, Samphire Haunch of Venison, Beetroot, Spiced Quince Purée Woodfired Mushroom, Spinach & Pine Nut Pie (v)

#### FOR THE TABLE

Dauphinoise Potatoes, BBQ Hispi Cabbage, Bitter Leaves & Anchovy Vinaigrette

#### Pudding

Sticky Toffee Pudding, Vanilla Ice Cream Crème Brûlée St Emilion au Chocolat, Crème Fraiche Sorbet

> add Cheese from Neal's Yard Dairy for £9 per person







£80 PER PERSON

#### SNACKS

Chargrilled Sourdough & Smoked Whipped Lardo Smoked Air Dried Ham Aubergine & Miso Dip (ve) add Rock Oysters at £4.50 each

#### To Start

Devon Crab Hash, Pickled Fennel, Dill Mayo Stracciatella di Burrata, Delica Pumpkin, Black Truffle, Hazelnuts (v) Game Pâté, Cranberry Jelly, Sourdough

#### Main Course

Sea Bass, Brown Shrimp, Almond, Capers, Lemon Prime Rib of Beef

#### Served with

Chips, BBQ Miso Cabbage, Gem Lettuce

#### Pudding

Apple & Damson Salted Oat Crumble, Almond Ice Cream



add Cheese Board to Share for £9 per person







## £135 PER PERSON

### SNACKS

Hashbrown, Caviar, Crème Fraiche, Chives Rock Oysters, Beetroot & Horseradish

#### To Start

Woodfired Scallops, Truffle Butter, Jerusalem Artichoke

OR

Smoked Beet Tartare, Oscietra Caviar, Brioche

#### Main Course

Gigha Halibut, Charred Celeriac, Leeks, Lobster Sauce

OR

For Two to Share: Prime Rib of Beef, Bearnaise Sauce

OR

Salt Baked Celeriac Rossini, Black Truffle, Delica Pumpkin Puree (v)

#### FOR THE TABLE

Truffle & Parmesan Chips, BBQ Hispi Cabbage

#### Pudding

Baked Alaska, Seabuckthorn

OR

Warm Chocolate Cake, Salted Black Treacle Ice Cream

add Cheese Course for £15

Salted Caramel Chocolate Fudge

