

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

OR

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

MAIN COURSE

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

OR

Woodfired Monkfish, Caviar, Smoked Velouté, Parmesan Gnocchi

OR

Tournedos Rossini, Black Truffle & Celeriac Puree

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

Vegetarian & 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

Minimum of 10 adults required to book



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



THE DOUBLE RED DUKE

WINTER FEASTING MENU

£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

Vegetarian & 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

Minimum of 10 adults required to book



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



THE DOUBLE RED DUKE

WINTER FEASTING MENU

£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



NEW YEAR'S EVE THE DOUBLE RED DUKE

£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

Gigaha 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

