

# The Duke of Wellington

A 12.5% discretionary service charge will be added  
to your bill. All service & tips go to the staff.

For Allergen advice please ask your server.

*Four courses 55 per person*

Sample

Christmas menu 2021

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Champagne Duménil, Premier Cru, NV glass 11 • bottle 50

Champagne Bollinger, Special Cuvée Brut, NV bottle 70

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## Snacks *for the table*

Cep crisp, smoked potato dip

## Starters

Pork & green peppercorn terrine, grape must, cornichons & toast

Sautéed scallops, cauliflower, garlic, winter tomato

Jerusalem artichoke soup, soft egg, artichoke crisps

Chicory, pear, walnut & blue cheese salad

## Mains

Celeriac & mushroom Pithivier, braised greens & black truffle gravy

Steamed hake, curried mussels, potatoes & spinach

Grilled short rib, soubise, sprout tops & crispy shallots

Turkey, pork & chestnut Ballotine, bread sauce, duck fat potatoes, Brussels

## Desserts

Chocolate & hazelnut Feuilletine

Liquorice poached pear, chocolate sorbet

Miso treacle tart, clotted cream

La Fromagerie cheese plate, quince jelly *5 supplement/ 12 additional course*

Tea & filter coffee, chocolate truffles



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Fonseca Port, LBV, 2014 glass 5.3 • bottle 39 | Fonseca Port, 20 Year Old glass 9.4 • bottle 70

Sauternes, Château Les Mingets, 2018 glass 9 • bottle 40 | Pedro Ximenez, Mira La Mar glass 8.4 • bottle 35