

The Duke of Wellington

A 12.5% discretionary service charge will be added to your bill.

No Cash, card only

All service & tips go to the staff.

For Allergen advice please ask your server.

Christmas Menu 2024 *Three courses 52.50 per person* Sample

Running from Monday 25th November until Friday 20th December 2024

English Sparkling Wine, Hambledon, NV 55 | Champagne Bollinger, Special Cuvée Brut, NV 79

Champagne Delamotte, Blanc de Blanc, 2012 145 | Champagne Dom Pérignon, Vintage 2012 200

Comtes de Champagne Taittinger, Blanc de Blanc, 2011 195

Starters

Jerusalem artichoke soup, root vegetable crisps (gf/ve)

Duck liver parfait, toasted sourdough, red onion marmalade

Shaved sprouts, rainbow carrots, sultana & hazelnut 'Waldorf salad' (gf/ve)

Cured trout, smoked buttermilk dashi, jalapeño (gf)

Mains

Venison, port & truffle lasagne, radicchio & walnut salad

Hake en croute, lobster beurre blanc, green beans, mashed potatoes

Norfolk Bronze turkey breast, stuffed leg, duck fat potato, Brussel tops, carrot, cranberries

Whole baked vacherin cheese, roast new potatoes, cornichons, sourdough & bitter leaves (v)

Peppered portobello mushroom fillet, maple glazed parsnips, kale, pomme puree (ve)

Desserts

Flourless chocolate cake, stem ginger ice cream, burnt orange, Cointreau cream (gf)

Mince pie ice cream sandwich, boozy fruits

White port, winter berry & almond trifle

Cashel blue, poached pear, pain d'épices

Fonseca Port, LBV, 2014 glass 5.3 bottle 39 | Fonseca Port, 20 Year Old glass 9.5 bottle 70

Sauternes, Château Les Mingets, 2018 glass 10.5 bottle 39 | Monbazillac, Château Ramon bottle 60

Sauternes, Rieussec, 2009 bottle 110 | Pedro Ximenez, Mira La Mar glass 9.5 bottle 40