

The Duke 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

info@thedukewl.co.uk | www.thedukewl.co.uk | 0203 5385 394

Festive Menu 2025

Set Menu £55 per guest

Available 26th November – 20th December 2025

Pre-order required



For the table

Whipped mushroom cracker (vg)

Starters

Jerusalem artichoke soup, truffle crisps (vg) (gf)

Cured Chalk Stream trout, buttermilk dashi, jalapeno, lime (gf)

Chicken and ham terrine, onion & bacon jam, toast

Stilton & endive salad, candied walnut, pickled pear (v) (gf)



Mains

🍷 Norfolk Bronze turkey, duck fat roast potatoes, pig in blanket, Brussel tops, roasted roots, gravy, cranberry sauce

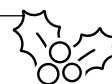
🍷 Delecia pumpkin & mushroom pathivier, roast potatoes, stuffing ball, Brussel tops, roasted roots, gravy (vg)

Steamed Cod, curried mussels, saag aloo (gf)

Venison Borignon, cheddar dumpling (gf)

Folded halloumi, beetroot & rosemary hummus, charred courgette & aubergine, sour cherry harissa (v) (gf)

Sides 8 Duck fat potatoes • Pigs in blankets • Stuffing balls • Brussels sprouts & bacon



Desserts

Dark chocolate ganache, crème fraiche (gf) (vg)

Christmas pudding, brandy custard (v)

Baked cheesecake, berries (v)

British cheese plate, truffle honey £8 supplement



(gf) Non-gluten containing | (v) Vegetarian | (vg) Vegan | Absence of trace allergens cannot be guaranteed