



★★★★
THE DUKE OF RICHMOND
HOTEL



CHRISTMAS PARTY MENU

£50 per person

STARTERS

Truffled Potato and Rocket Soup (ve)

Crusty bread roll

Pressed Ham Hock Terrine

Red onion chutney, toasted brioche

Prawn and Smoked Salmon Plate

Compressed cucumber, dill and lime crème fraîche

Goat's Cheese and Fig Tartlet (v)

Toasted walnut salad

MAINS

Traditional Roast Turkey

Garlic and thyme roast potatoes, chestnut stuffing, seasonal vegetables, pigs in blankets, pan gravy

Slow Braised Beef Shoulder

Dauphinoise potatoes, horseradish cream, red wine sauce

Pan Fried Salmon Fillet

Sweet potato purée, crushed herb potatoes, tomato and chive beurre blanc

Roasted Butternut Squash, Spinach and Chestnut Wellington (ve)

Salsa verde

DESSERT

Traditional Christmas Pudding

Brandy sauce

Dark Chocolate Délice

White chocolate ice cream

Glazed Lemon and Lime Tart (ve)

Raspberry sorbet

Selection of British and Continental Cheese

Biscuits, frozen grapes, celery, chutney

Coffee and Mini Mince Pies

(v) vegetarian | (ve) vegan

*If you require information on the allergen content of our food please ask a member of staff and they will be happy to help you.
Our chefs will be happy to create a selection of dishes especially for our diabetic guests.
A discretionary 12.5% service charge will be added to all food and beverage bills*