

Duke of Cumberland
2011 Christmas Menu
(to be pre-ordered)

Shot of parsnip & carrot velouté, truffle oil

Wild duck rilette, smoked goose breast, sauternes sultanas, port jelly, toasted sourdough

Home beetroot-cured salmon, vodka cucumber salad, rye bread crouton, horseradish

Camembert & cranberry arancini balls, butternut squash purée, parmesan crisp

Fricassee of Sussex plaice, sole & scallop, saffron potato, leek, fennel, lobster & crab bisque

Free-range bronze turkey, duck fat potatoes, port & cranberry braised cabbage,
garlic & pancetta sprouts, thyme jus

Roasted butternut squash, lentils, wild mushroom & spinach dhal, tomato & chilli jam

English cheeseboard
(course supplement £6.75)

Banana & caramel tart, banana & toffee pudding, salted caramel, peanut parfait

Mulled wine infused pear, brandy crème brûlée, mincemeat shortbread

£36.00 per person

(£10 per person deposit required at time of bookings)