



THE DUKE'S HEAD HOTEL

CHRISTMAS DAY MENU

4 Courses | £99.95

AMUSE BOUCHE

Smoked turkey & chestnut velouté | truffle cream **M,N**

STARTERS

Lobster bisque | langoustine tail, smoked rapeseed oil, cream **C,CR,F,M,MO**

Roasted beetroot | whipped goats cheese, candied walnuts,
micro herbs, balsamic glaze **G,M,N,P,SO (V on request)**

Venison & beef shin terrine | house-pickled vegetables, toasted sourdough **G,MU,SO**

Beetroot salmon gravadlax | crème fraîche, roasted beetroot,
pickled cucumber **F,M,SO (GF on request)**

Potted prawns | clarified butter, lemon, dill, dressed leaves, sourdough toast **CR,F,G,M**

MAINS

Roast turkey crown | pressed stuffing, pigs in blankets, honey-glazed carrots & parsnips,
braised red cabbage, sauté sprouts, Yorkshire pudding, gravy **E,G,M,MU (GF on request)**

Herb-crusted cod loin | creamy mash, sautéed French beans,
champagne & dill sauce **G,F,M,SO**

Pan-roasted halibut | crushed new potatoes, tenderstem broccoli,
brown butter, caper sauce **F,M,SO**

Slow-roasted pork belly | crackling, apple purée, creamy mash, cider jus **M,SO (GF on request)**

Chestnut & wild mushroom pithivier | roasted carrots & parsnips,
braised red cabbage, red wine jus **G,SO,N (VE on request)**

DESSERTS

Spiced apple & blackberry crumble | vanilla custard **E,G,M (V on request)**

Dark chocolate & salted caramel tart | crème fraîche, cocoa crumb **M,N,S (GF & VE on request)**

Individual Christmas pudding | brandy sauce, spiced cranberries **G,M,N,P,SO**

Lemon tart | raspberry coulis, Chantilly cream **E,G,M (V on request)**

Selection of British cheeses | local chutney, grapes, celery, crackers **C,G,M,SO**
(£5.00 supplement)



DUKES HEAD HOTEL

Our suppliers and kitchens handle numerous ingredients and allergens. While we have strict controls in place to reduce the risk of contamination, unfortunately, it is not possible for us to guarantee that our dishes are allergen-free.

Allergen Key: C celery, G gluten, F fish, CR crustaceans, E eggs, MO molluscs, M milk, SE sesame seeds,
N nuts, MU mustard, P peanut, SO sulphur dioxide, L lupin, S soya

V = Vegetarian on request | VE = Vegan on request | GF = Gluten-free on request | LF = Lactose-free on request

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