



THE DUKE'S HEAD HOTEL  
NEW YEAR'S EVE  
MIDNIGHT IN MONACO

4 Courses | £89.00

ARRIVAL CANAPÉS

Beef Wellington E,G,M,MU

Pork belly | apple sauce, crackling dust G, SO

Blini | crème fraîche, salmon roe E,F,G,M

Roasted red pepper & walnut crostini | smoked paprika oil G,N,SO (VE on request)

STARTERS

Lobster bisque | crème fraîche drizzle, fresh chives, sourdough crisp CR,F,G,M,MO

Confit duck terrine | orange gel, pickled shallots, toasted sourdough G,M,SO

Wild mushroom velouté | truffle oil, fresh chives, sourdough crisp G,SO (VE on request)

MAINS

Pressed beef short rib | creamy garlic mash, baby root vegetables, rainbow carrots, turnips, baby leeks, red wine & bone marrow jus C,M

Roasted cod loin | saffron & white wine cream sauce, samphire, chorizo gremolata F,M,SO

Wild mushroom & chestnut Wellington | fondant potato, roasted root vegetables, red wine jus C,G,N,SO (VE on request)

DESSERTS

Dark chocolate & gold leaf tart | champagne cream, raspberry coulis E,G,M,S,SO

Crème brûlée | cointreau, candied orange zest, shortbread E,G,M,SO

Tiramisu, dark chocolate & raspberry délice | gold leaf, raspberry coulis S,SO (VE on request)



## 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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