



DUKES HEAD
HOTEL

NEW YEARS EVE THE DUKE'S HEAD HOTEL

CANAPES

Mini beef & horseradish Yorkshire puddings G,E,M,SO,MU
Mini chicken & red currant Yorkshire puddings G,E,M,SO,MU
Caramelised onion tartlet M,E,SO GFV

AMUSE BOUCHE

Avocado & wasabi mousse, on a sesame tuil  SE,G VVE

STARTERS

Roasted butternut squash soup, thyme & rosemary croutons, herb infused cream M,C VE,V,GF

Beetroot cured salmon, horseradish cr me fra che & pickle beetroot F,M,E,MU,SO GF

Ham hock & pea terrine, piccalilli, sourdough crostini MU,SO,G GF

MAINS

Seabass fillet, saffron crushed potatoes, buttered samphire
& lobster bisque. F,CR,MO,MU,SO,C GF

Chicken supreme, fondant potato, saut  winter greens & tarragon velout  M,SO GF

Roasted cauliflower steak, chestnut puree, charred tenderstem broccoli
& pomegranate dressing SO VE,V,GF

DESSERTS

The Dukes chocolate brownie, honeycomb ice cream & almond tuille M,N,P VE,V,GF

Winter berry cr me brule, candied orange with black pepper & vanilla shortbread M,E,G V,GF

Pear frangipane tart, toasted almonds with Baileys custard G,E,N,M,P V

 80.00 PER PERSON

GF Non Gluten on request | VE Vegan on request | V Vegetarian on request

For any allergy and dietary requirements please contact a member of the team before making your booking.
Please note all menus are sample only & subject to change due to produce availability and supply.

5-6 Tuesday Market Place, King's Lynn PE30 1JS | 01553 774996 |
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