



DUKES HEAD
HOTEL

CHRISTMAS PARTY MENU

THE DUKE'S HEAD HOTEL

STARTERS

Jerusalem artichoke & parsnip soup, artichoke crisps SO **VE,V,GF**

Smoked heritage beetroot, hazelnut cream, toasted hazelnuts & ice shallots N,P,SO **V**

Chicken liver parfait, toasted brioche & quince jelly G,E,M,SO

MAINS

Traditional roast turkey, roast potatoes, pigs in blankets, honey glazed carrots & parsnips, Brussel sprouts & gravy G,M,E

Braised beef cheek, creamy garlic mash, chantenay carrots & red wine jus M,SO

Pan fried hake fillet, fondant potato, Beurre Blanc & crispy leeks F,M,SO

Celeriac & wild mushroom pithivier, honey glazed roasted carrots & parsnips, Brussel sprouts & red wine jus G,SO,C **VE**

DESSERTS

Christmas pudding, brandy sauce & cranberry compote G,M,E **V**

Poached pear, whipped coconut cream & winter granola G,N,P **V,VE**

Spiced apple & gingerbread cheesecake, honeycomb ice cream G,M,S

TEA & COFFEE

Mini mince pies G,SO

FROM £55.00 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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