

CHRISTMAS FEAST

STARTERS

Smoked ham, orange and Sussex
Charmer croquettes, capers and
tarragon crème fraîche

Spiced Crown Prince squash soup,
toasted chestnuts and seeds, (vg)
sourdough toast (v)

Wild mushroom,
chestnut and chicory tart, walnuts,
lemon, parsley (vg)

Severn and Wye smoked salmon,
shallots, capers, parsley and lemon,
sourdough toast

Chicken liver parfait,
winter pickles, quince jelly,
sourdough toast

MAINS

All served with goose fat roast potatoes and honey roasted carrots & parsnips

Crown of English Rose turkey,
pigs in blankets, bread sauce,
Brussel tops and chestnuts

Beetroot, fennel and
mixed nut roast, Bloody Mary
sauce, rosemary roast potatoes,
Jerusalem artichokes,
Brussel tops (vg)

8oz Aberdeen Angus rump steak,
triple cooked chips,
roasted shallot, béarnaise

Hampshire venison, chestnut,
port and bay leaf suet pie, crushed
winter roots, Brussel tops

Roast Scottish trout,
creamed celeriac, fennel, leeks
and gremolata

PUDDINGS

Christmas pudding, spiced syrup,
brandy butter ice cream


Vegan chocolate brownie,
dairy free yogurt, cranberries,
hazelnuts, walnuts

Spiced winter fruit Bakewell,
clotted cream

Cenarth brie, quince jelly, celery,
seeded crackers

Apple and quince crumble,
custard

3 courses £33

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. We're proud to source the finest seasonal fruit, vegetables, meat, fish and dairy to create our menus. 
Tables of 8 or more are subject to a discretionary service charge of 12.5%



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