



THE DUKE OF SUSSEX FESTIVE PARTY MENU

2 COURSES - £42 PER PERSON

3 COURSES - £47 PER PERSON

Pre-order only

ADD A GLASS OF CHAMPAGNE - £12 (MAKE IT A KIR ROYALE FOR +£3)

STARTERS

Wild mushroom and Jerusalem artichoke soup, garlic & herb croutons

Confit leek, sun-dried tomato romesco, toasted hazelnuts, dill oil (VG)

Artichoke, celeriac purée & smoked cured beef

Confit pork “tonnato”, caperberries and basque chillies, broad beans, pork scratching

MAINS

Jamón wrapped turkey breast stuffed with pork, chestnut and sage, roasted potatoes, glazed carrots and parsnips, brussels sprouts, pigs in blankets, red wine gravy

Wild mushrooms, chickpeas & spinach baked rice, truffle oil (VG)

Tempura monkfish cheeks, squid ink rice, alioli

Roasted duck breast with brandy prunes and pine nuts, potato and smoke pancetta terrine

Feather blade steak, watercress, chips, green peppercorn sauce

PUDDINGS

“IDIAZABAL” Basque cheesecake, apricot compote

Crema catalana, roast pineapple

Coconut caramelised rice pudding, berry compote (VG)

Selection of Spanish cheeses, quince and seeded crackers

Chocolate mousse, blood orange jelly, cocoa and hazelnut crumble



Adults need around 2000 kcals a day. Scan the QR for allergen and kcal information, or ask a member of the team for more details. Items subject to change but allergen information via the QR code will be accurate.