

# Festive Lunch & Dinner Menu

## Starters

### Celeriac soup

Cheddar and leek scone, horseradish oil C/G/E/M

### Duck and pistachio terrine

Kumquat chutney, sour dough toast G/N/SO

### Spiced sweet potato samosa

Amarind chutney G/E/SO

### Salmon fish cake

Creamed Brussel sprouts and bacon G/E/F/M

## Mains

### Turkey with all the trimmings C/G/M

### Venison casserole

Creamy mash, kale, parsnip crisps C/M/SO

### Pan fried sea bream,

Roasted baby new potatoes, wild mushroom and garlic fricasee, green beans F/M

### Butternut squash tagine,

Cauliflower rice, mint yoghurt C/M/SO

## Desserts

### Christmas pudding

Brandy sauce, cinder toffee G/M

### Chocolate orange brownie

Brazil nut brittle, vanilla ice cream E/M/N

### Passion fruit cheesecake

Mango sauce, blood orange sorbet G/M

### Selection of cheese

Celery, grapes, house chutney, biscuits C/G/M/SO



DUKES HEAD  
HOTEL

C celery  
M milk

G gluten  
N nut

MO molluscs  
SE sesame seeds

SO sulphur dioxide  
P peanut

CR crustaceans  
MU mustard

F fish  
L lupin

E eggs  
S soya

Our suppliers & kitchens handle numerous ingredients & allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately, it is not possible for us to guarantee that our dishes will be 100% allergen free. Please speak with your server if you require any changes.



# Festive Lunch & Dinners

**3-Courses £27.95** per person

Served from 27th November

Celebrate with loved ones, toast with colleagues & indulge with friends, all whilst soaking in the atmosphere of our beautiful restaurant.

This year our chefs have been working hard to craft a delicious three-course menu to get you in the Christmas spirit.

**Contact us to book your table today**

*Pre-booking with £10 Deposit per person required.*

**THE DUKES HEAD HOTEL** *Part of Surya Hotels*

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**DUKES HEAD  
HOTEL**