



Christmas

FAYRE MENU

STARTERS

Roasted Tomato & Red Pepper Soup

basil oil, homemade ciabatta

Ham Hock Terrine

salt baked pineapple salad, toasted brioche

Loaded Beetroot Hummus

crispy chickpeas, kale, chillis, sourdough croutes

Smoked Mackerel Croquettes

chive crème fraîche, pickled cucumber spaghetti

MAINS

Roast Turkey Ballotine

mashed potato, pigs in blankets, cranberry & sage stuffing

24 Hour Slow Roast Lamb Shank

petit pois à la française, pancetta, mashed potato, redcurrant jus

Sea Bream Fillet

garlic & olive mashed potato, charred tenderstem, buttermilk & grape velouté

Salt Baked Celeriac Kiev

red pepper mashed potato, winter greens, crispy leeks, garlic & lemon plant butter

All served with roast potatoes & seasonal vegetables

DESSERTS

Christmas Pudding

brandy sauce, rum & raisin ice cream

Sticky Toffee Pudding

toffee sauce, Madagascan vanilla ice cream

Pistachio & Bakewell Tart

vanilla chantilly cream

Banoffee Pie

textures of banana, chocolate & caramel

£35 3-COURSES, £10 PER PERSON DEPOSIT - PER ORDER REQUIRED

AVAILABLE FROM 20TH NOVEMBER - 23RD DECEMBER 2023

MAXIMUM 50 PEOPLE



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Book rooms with free breakfast on our website: www.thedukeofedinburghhotel.co.uk

If you suffer from any food allergies or intolerances and need more information about the ingredients we use, please speak to a member of staff. We need to know about food allergies even if they do not seem relevant to the dish you choose.