

The Duke Wellington

A 12.5% discretionary service charge will be added to your bill

No Cash, card only. All service & tips go to the staff

For Allergen advice please ask your server

info@thedukew1h.co.uk | www.thedukew1h.co.uk | 0203 5385 394

Festive Menu 2026

Set Menu £54.50 per guest

Available from 23rd November

Pre-order required



Amuse-bouche

Whipped mushroom cracker (vg)

Starters

Curried parsnip soup, root veg crisps (vg) (gf)

Duck liver parfait, brioche toast, cornichons, Dijon

Beetroot & gin gravlax, citrus, pickled cucumber (gf)

Stilton, pear & walnut tart, endive (v)



Mains

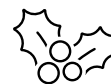
🍷 Norfolk Bronze turkey, duck fat roast potatoes, pig in blanket, Brussel tops, roasted roots, gravy, cranberry sauce

🍷 Delicia pumpkin & mushroom pithivier, roast potatoes, stuffing ball, Brussel tops, roasted roots, gravy (vg)

Steamed cod, Calabrian chili & butter bean ragout (gf)

Braised beef cheek, horseradish mash, sautéed greens (gf)

Wild mushroom risotto, crispy sage, chestnuts, winter truffle (v) (gf)



Sides 8 Duck fat potatoes • Pigs in blankets • Stuffing balls • Brussel sprouts & bacon

Desserts

Christmas pudding, brandy custard (v)

Dark chocolate mousse, sour cherry compote (vg) (gf)

Fromage frais, clementine, brown butter biscuit (v)



Additional

Festive cheese board £18

(gf) Gluten free | (v) Vegetarian | (vg) Vegan | Absence of trace allergens cannot be guaranteed