



How To Book

The Duke of Wellington will be welcoming you to celebrate the festive season with us from 1st to 23rd of December. We will now be taking bookings for lunch and dinner during these dates (although other dates may be possible by arrangement).

To make a reservation, please fill in the provided form and return back to us at least one week before the event.

Thank you for choosing The Duke to celebrate your Christmas. We look forward to seeing you.

Organiser's Name:

Contact No:

Date of Booking:

Time: No. of Party:

MONDAY - THURSDAY

2 COURSES £24.95

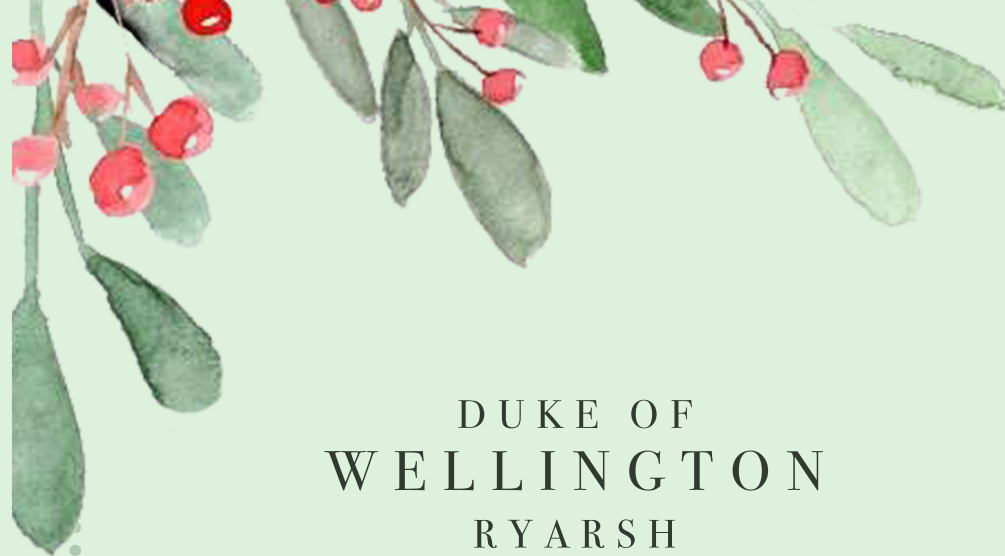
3 COURSES £28.95

FRIDAY - SUNDAY

2 COURSES £29.95

3 COURSES £35.95

Please let us know of any dietary requirements and we will do our best to cater to your needs.

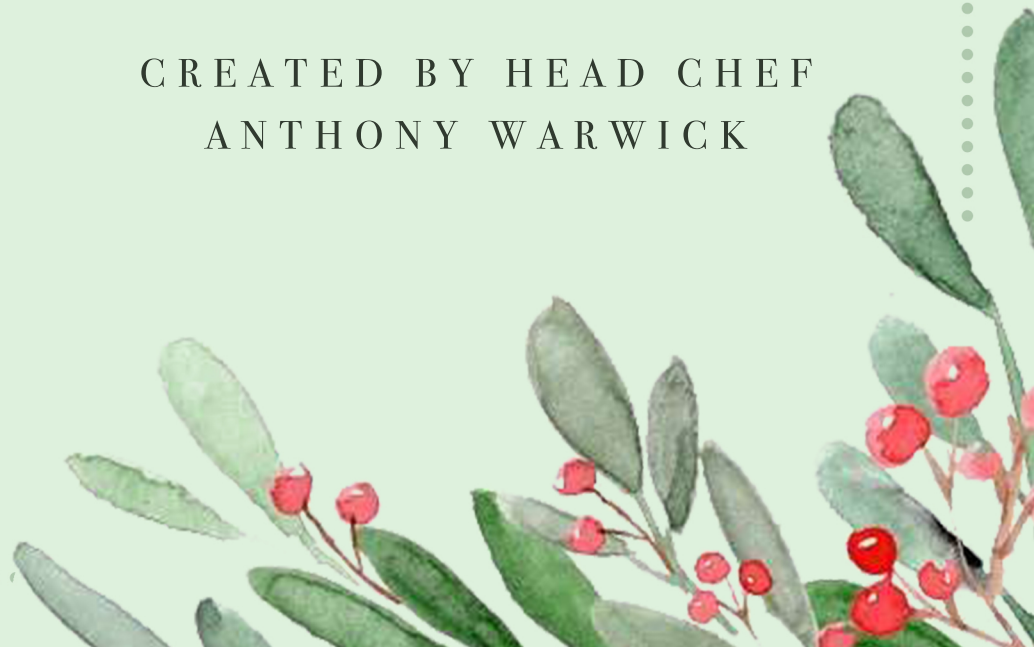


DUKE OF
WELLINGTON
RYARSH

Christmas Menu

DECEMBER 2023

CREATED BY HEAD CHEF
ANTHONY WARWICK





Starters

Mushroom and Chestnut Soup
Served with freshly baked sourdough bread and butter

Prawn and Lobster Ravioli
Served with saffron butter

Smoked Duck Breast
With a fig and walnut salad

Goats Cheese and Caramelised Red Onion Tart
Served with dressed salad leaves

Mains

Roast Turkey
Served with roast potatoes, seasonal vegetables, pig in blanket, stuffing and gravy.

Pave of Chart Farm Venison
Cooked pink with braised red cabbage, parsnip purée, Dauphinoise potatoes and juniper berry and port sauce.

Stuffed Plaice Fillets with Crab and Prawns
Served with spinach, Duchess potatoes and a chervil sauce

Risotto Verde
Soya beans, fine beans, spinach and peas, topped with crispy courgette.

Desserts

Christmas Pudding
Served with brandy sauce

Spiced Apple and Blackberry Crumble
Served with blackberry sorbet

Chocolate Fondant
Served with Kentish Cobnut ice cream

Cheese and Biscuits
A selection of cheeses with biscuits, celery and grapes



Booking Form

DESSERT							
MAIN							
STARTER							
NAME							