



## NEW YEAR'S EVE 2019

Bring in the New Year in style with our tempting package of fantastic food and entertainment. Celebrate with a welcome aperitif followed by a five-course fine dining menu, with a DJ taking the party through to midnight. Arrive at 7.00pm to be seated for dinner at 7.30pm. Carriages at 1.30am. Early booking is recommended.

### STARTER

Roasted Butternut Squash Soup  
Toasted Seeds, Parmesan, Chives

Chicken and Apricot Terrine  
Pickled Grolles, Herb Mayonnaise  
Mustard Dressing

Crab, Cheddar and Leek Tart  
Rocket, Quails Egg

### MAIN

West Country Beef Fillet  
Cavelo Nero, Piccolo Parsnips  
Chateaux Potatoes, Beef Jus

Fillet of Sea Bass  
Braised Squid, Mussels, Fennel  
Semi Dried Cherry Tomatoes  
Cornish New Potatoes, Salsa Verde

Wild Mushroom, Goat's Cheese  
Cranberry and Walnut Pithivier  
Peppercorn Jus

### SORBET

Peach and Prosecco Sorbet  
Raspberries, Passion Fruit

### DESSERT

Sticky Toffee Pear Pudding  
Toffee Sauce, Burnt Butter Ice Cream

### TO FINISH

Coffee, Truffles and Macarons

£65.00 per person

## CHRISTMAS BUFFET 2019

Fun festive evenings in the run up to Christmas. Enjoy our tasty range of classic hot dishes and party into the night with our disco. Available by request from 7.30pm to 1.00am every Sunday, Monday, Tuesday, Wednesday and Thursday – running from 28th November until 21st December. Please contact our events team on 01752 275860 for more information.

## ACCOMMODATION

When you book one of our Christmas parties, you also receive special rates on accommodation. So why not round off a great evening with a comfortable stay in a luxury bedroom, with a delicious cooked breakfast to enjoy in the morning.

### ROOM RATES:

£95.00 Superior Double/Twin  
£85.00 Double/Twin  
£70.00 Single

To book your accommodation, call our reservations team on 01752 275855 or email [enquiries@thedukeofcornwall.co.uk](mailto:enquiries@thedukeofcornwall.co.uk)  
(Prices are per room per night and include full English breakfast and VAT)



☎ 01752 275850 ✉ [events@thedukeofcornwall.co.uk](mailto:events@thedukeofcornwall.co.uk)

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 @TheDukePlymouth dukeofcornwallhotelplymouth thedukeplymouth

*Christmas Brochure 2019*







## CHRISTMAS LUNCH 2019

A delicious fine dining four-course festive lunch. Choose from classic Christmas dishes and beautiful alternative options. Served daily from Friday 29th November to Monday 23rd December, between 12.30pm and 1.30pm.

### STARTER

Tomato and Roasted Red Pepper Soup  
Cheddar and Chive Croutons

Ham Hock and Pea Terrine  
Piccalilli Puree, Seeded Crackers

Hot Smoked Salmon and Herb Pate  
Dill Pickled Cucumber, Granary Toast

### MAIN

Traditional Roast Turkey  
and Streaky Bacon Parcel  
filled with a Sage, Onion and  
Cranberry Stuffing, Pigs in Blankets  
Red Wine Gravy

Lemon and Herb Crusted Haddock  
Cornish New Potatoes, Whole Grain  
Mustard Velouté

Pimento Pepper, Broad Bean and Feta Tart  
Basil Sauce

### DESSERT

Traditional Christmas Fruit Pudding  
Brandy Custard Cream

Coffee Panna Cotta  
Biscotti, Caramelised White Chocolate

### TO FINISH

Coffee and Mints

Price from 1st September

£23.50 per person

Early Bird\*

£22.50 per person

\* In order to receive the discounted rate, you must have booked and paid your deposit by 31st August.

## CHRISTMAS DINNER AND DISCO 2019

Treat yourself to a wonderful evening of fine food and festive fun. Enjoy a four-course meal, choosing from traditional Christmas dishes and other delicious options. Then party into the night with music from our DJ. Available from Friday 29th November to Saturday 21st December. Arrive at 7.00pm for dinner served at 8.00pm. Carriages at 1.00am.

### STARTER

Tomato and Roasted Red Pepper Soup  
Cheddar and Chive Croutons

Ham Hock and Pea Terrine  
Piccalilli Puree, Seeded Crackers

Hot Smoked Salmon and Herb Pate  
Dill Pickled Cucumber, Granary Toast

### MAIN

Traditional Roast Turkey  
and Streaky Bacon Parcel  
filled with a Sage, Onion and  
Cranberry Stuffing, Pigs in Blankets  
Red Wine Gravy

Braised Flat Iron Steak  
Mushroom, Baby Onion and Peppercorn  
Cream Sauce

Pimento Pepper, Broad Bean and Feta Tart  
Basil Sauce

Price from 1st September

£41.00 per person

Early Bird\*

£38.00 per person

\* In order to receive the discounted rate, you must have booked and paid your deposit by 31st August.

## CHRISTMAS DAY LUNCHEON 2019

Make this a Christmas Day to remember! Get that festive feeling with a glass of complimentary mulled wine by a roaring log fire in our cosy lounge. Then savour a sensational six-course lunch that includes familiar Christmas dishes and indulgent luxuries. For an extra treat, there's quality live entertainment. Lunch is served between 12.30pm and 1.30pm. Early booking is recommended.

### STARTER

Beef Carpaccio  
Gorgonzola, Beetroot, Parsnip, Watercress

English Goat's Curd  
Roasted Squash, Pine Nut Puree, Truffle

### SOUP

Lobster Bisque  
Salmon Roe, Curry Oil

Caramelised Jerusalem Artichoke Soup  
Pear, Walnut

### SORBET

Cucumber and Lemon Sorbet  
Mint

### MAIN

Traditional Roast Turkey  
Chestnut and Redcurrant Stuffing, Cumberland Glazed  
Black Pudding Sausage, Roasted Pan Gravy

Adult

£96.00 per person

West Country Beef Fillet

Braised Oxtail Pudding, Cep Puree, Port Jus

Roasted Root Vegetable, Goats Cheese  
and Cranberry Wellington  
Peppercorn, Cognac Jus

### DESSERT

Traditional Christmas Pudding  
Brandy Sauce, Clotted Cream Ice Cream

Passion Fruit Tart  
Lemon Curd, Hazelnut Praline

West Country Cheese Selection  
Biscuits, Fruit, Chutney, Pickles

### TO FINISH

Mince Pies  
Devonshire Clotted Cream  
Coffee, Petit Fours and Macarons

Child\*

£48.00 per person

\* Children aged between 3-12 years. Under 3's are complimentary.