

DUKE OF CORNWALL  
HOTEL  
PLYMOUTH



# Celebrate Christmas at The Duke



# DUKE OF CORNWALL HOTEL PLYMOUTH



## Christmas Lunches

£22.50 per person

A delicious fine dining three-course festive lunch. Choose from classic Christmas dishes and beautiful alternative options. Lunches served between 12.30 pm and 1.30 pm.

Served daily from Friday 27<sup>th</sup> November to Sunday 20<sup>th</sup> December.

Lunch is served between 12.30 pm and 1.30 pm.

### Starter

Carrot and Coriander Soup  
Lime Crème Fraiche (V/GF/VE)

Chicken and Herb Terrine  
Apricot and Stem Ginger Chutney, Seeded Crackers (GF/DF)

Smoked Mackerel Pate  
Granary Toast, Watercress, Lemon Vinaigrette (GF)

### Main

Roast Turkey Parcel Wrapped in Streaky Bacon  
filled with Sage, Onion and Cranberry Stuffing  
Pigs in Blankets, Roast Potatoes and Red Wine Gravy (GF/DF)

Parmesan and Garlic Crusted Fillet of Hake  
Herb Buttered Cornish New Potatoes, Salsa Verde (GF/DF)

Roasted Sweet Potato, Red Onion and Cornish Brie Tart  
Herb Buttered Cornish New Potatoes, Peppercorn Sauce (V/VE)

All served with  
Roasted Carrots and Brussel Sprouts

### Dessert

Traditional Christmas Fruit Pudding  
Brandy Custard Cream (V/VE)

Sticky Toffee Sponge  
Vanilla Ice Cream, Sticky Toffee Lime Sauce (V/VE/GF)

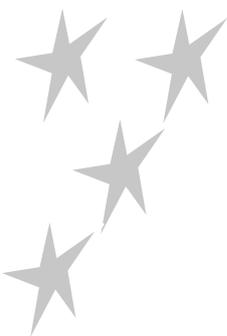
### To Finish

Coffee and Mints

Dishes marked with a 'V' are suitable for Vegetarians.  
The dishes indicated with the following symbols can be adapted to ensure suitability.

VE = Vegan    DF = Dairy Free    GF = Gluten Free

Please advise of any dietary requirements when placing your order.





## Christmas Afternoon Tea

£19.50 per person

Come along and enjoy a festive afternoon tea at the hotel. Sit back and relax in the splendour of our stunning Restaurant or enjoy our cosy lounge, roaring log fire as you indulge in our afternoon tea delights.

Served daily from Wednesday 2<sup>nd</sup> December to Sunday 20<sup>th</sup> December.

Served between 1.30 pm and 4.00 pm.

A glass of Mulled Wine

### A Selection of Festive Sandwiches

Turkey and Stuffing  
Sliced Mature Cheddar and Cranberry  
Home Cooked Ham and Piccalilli



Red Onion Tart with Blue Cheese  
Salmon and Dill Blinis



Stollen Bites  
Mince Pies with Clotted Cream  
Gingerbread Biscuits  
Mini Christmas Puddings with White Chocolate Topping



Fruit Scone  
with Strawberry Preserve and Clotted Cream



English Breakfast, Earl Grey, Fruit and Herbal Tea  
and Freshly Ground Coffee

Please advise of any dietary requirements when placing your order.





## Christmas Dinner and Wine

£39.50 per person

Treat yourself to a wonderful evening of delicious food, fine wine, and festive fun. Enjoy a three-course meal, choosing from traditional Christmas dishes, and a half bottle of wine per person with dinner.

Arrive at 7.00 pm for dinner served at 7.30 pm.

Available from Friday 27<sup>th</sup> November to Tuesday 22<sup>nd</sup> December

### Starter

Carrot and Coriander Soup  
Lime Crème Fraiche (V/GF/VE)

Chicken and Herb Terrine  
Apricot and Stem Ginger Chutney, Seeded Crackers (GF/DF)

Smoked Mackerel Pâté  
Granary Toast, Watercress, Lemon Vinaigrette (GF)

### Main

Roast Turkey Parcel Wrapped in Streaky Bacon  
filled with Sage, Onion and Cranberry Stuffing  
Pigs in Blankets, Roast Potatoes, Red Wine Gravy (GF/DF)

Slow Braised Flat Iron Steak  
Stout, Baby Onion and Mushroom Beef Jus (GF/DF)

Roasted Sweet Potato, Red Onion and Cornish Brie Tart  
Herb Buttered Cornish New Potatoes, Peppercorn Sauce (V/VG)

All served with Roasted Carrots and Brussel Sprouts

### Dessert

Traditional Christmas Fruit Pudding  
Brandy Custard Cream (V/VE)

Sticky Toffee Sponge  
Vanilla Ice Cream, Sticky Toffee Lime Sauce (V/VE)

Chocolate Orange Truffle Torte  
Mango Sorbet, Fresh Passion Fruit (V/GF)

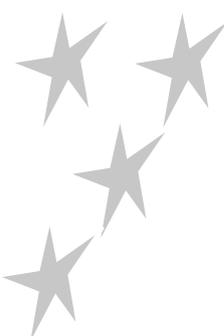
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## Christmas Day Luncheon

**Adult - £98.00 per person**

**Child - £49.00 per person (under 12 years old)**

Make this a Christmas Day to remember! Get that festive feeling with a glass of mulled wine on arrival. Then savour a sensational five-course lunch that includes familiar Christmas dishes and indulgent luxuries. For an extra treat, there's quality live entertainment.

Lunch is served between 12.30 pm and 1.30 pm.

### Starter

Marinated Herring  
With Beetroot, Horseradish and Watercress

Roasted Baby Beetroot  
Hazelnuts, Blue Cheese and Mustard (V/VE)

### Soup

Butternut Squash Velouté  
Girolle Mushrooms, Truffle and Parmesan (V)

Smoked Tomato Soup  
With Coriander and Crème Fraiche (V/VE/GF)

### Sorbet

Mango Sorbet  
Passion Fruit and Pomegranate (V/VG)



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## Main Course

Traditional Roast Devonshire Turkey  
Served with a Chestnut and Redcurrant Stuffing, Cumberland Glazed Black Pudding  
Sausage  
and Roasted Pan Gravy (GF/DF)

West Country Beef Fillet  
Slow Braised Oxtail Shepherd's Pie with a Red Wine Jus (GF)

Roasted Butternut Squash  
Spinach and Feta Cheese Pithivier and a Brandy Peppercorn Sauce (V/VE)

## Dessert

Traditional Christmas Pudding  
Served with Brandy Sauce and Clotted Cream Ice Cream (V/VE)

Lemon Posset  
Caramelised White Chocolate and Meringue (V/GF)

West Country Cheese Selection  
Served with Biscuits, Fruit, Chutney and Pickles (V)

## To Finish

Mince Pie  
Devonshire Clotted Cream

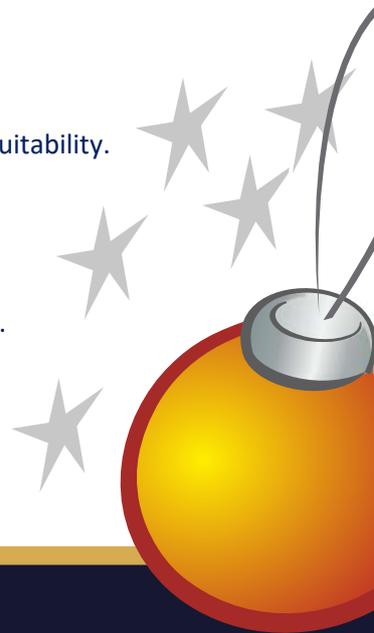
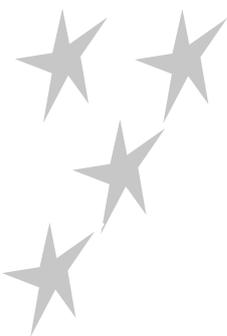
Coffee, Petit Fours and Macarons

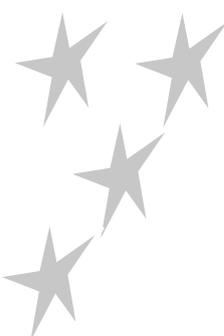
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## New Year's Eve Dinner

£72.50 per person

Whilst this New Year may not be the traditional celebration, we are all used to sharing, be assured you can still enjoy a fabulous evening, and a luxurious stay at The Duke.

This year, we will be turning the clocks forward, so that we can enjoy the 'Duke's New Year' alongside other countries across the world at 9.00 pm.

Celebrate with a welcome aperitif, followed by a fabulous four-course fine dining menu and wine with dinner.

As you retire to your bedrooms, you can then celebrate the British New Year at midnight, with a bottle of Prosecco and Truffles to share in your room.

Relax and enjoy the luxurious surroundings of The Duke, as we all look forward to 2021.

Arrive at 6.30 pm to be seated for dinner at 7.00 pm. Carriages at 10.00 pm.

Early booking is recommended.

Welcome Aperitif on Arrival

A bottle of House Red or White Wine per couple  
Mineral Water

### Starter

Caramelised Onion Soup  
Farmhouse Cheddar and Sage Croute (V/GF/DF/VE)

Duck Liver and Candied Orange Pate  
Rosemary Butter, Sourdough Toast (GF)

Salmon Fishcakes  
Rocket, Baby Capers, Lime Dressing

### Sorbet

Orange Sorbet  
Passion Fruit, Strawberries (V/VE)



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## Main Course

Roasted Lamb Rump  
Dauphinoise Potatoes, Minted Seasonal Greens, Red Wine Lamb Jus (GF/DF)

Fillet of Sea Bream  
Crab Risotto, Black Kale, Lemon and Herb Butter (GF/DF)

Wild Mushroom Risotto  
Truffle, Parmesan Herbs, King Oyster Mushroom (V/VE)

## Dessert

White Chocolate and Glacier Cherry Bread and Butter Pudding  
Orange Caramel Sauce, Toffee Ice Cream (V)

Westcountry Cheese Selection  
Biscuits, Fruit, Chutney, Pickles (V/GF)

Vegan option available

## To Finish

Coffee and Macarons

Bottle of Prosecco and Truffles  
at the end of evening

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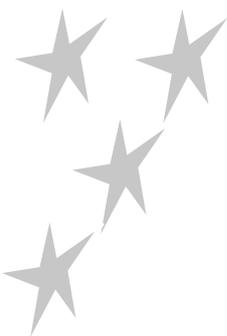
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## Event Bookings Terms and Conditions

Your place will only be secure once a deposit is taken. Payment can be made over the phone, or at the Hotel Reception. Acceptable payment methods include all major credit/debit cards or cash.

Management reserve the right to change menus, prices, dates and entertainment. Spaces will only be held for the number of deposits received.

Entertainment will be subject to Government guidelines at the time of the event.

A non-refundable deposit of £10 per person is required when you make your booking. Balance payment in full is required one month prior to your event.

The organiser will be required to provide menu selections, wine orders and dietary requirements for the group. Individual guest names and contact numbers for Test and Trace purposes will be required with a seating plan to ensure social distancing measures are met.

If any guest wishes to cancel, a refund will be given for any balance payments up to 7 days prior to the event. We regret that balance refunds will not be made for cancellations after this time.

If the event is not permitted to go ahead due to a local lockdown or Government advice, the hotel will issue a full refund.



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## Christmas Event Accommodation

When you book for our Christmas events, you also receive special rates on accommodation. So why not enjoy a great dining event, with a comfortable stay in a luxury bedroom and a delicious, cooked breakfast.

Superior Double/Twin Bedroom - £85.00

Double/ Twin Bedroom - £75.00

Single Bedroom - £65.00

Prices are per room per night and include full English breakfast and VAT.

## New Year's Eve Accommodation

When you book for our New Year's Dinner, 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.

Superior Double/Twin Bedroom - £95.00

Double/ Twin Bedroom - £85.00

Single Bedroom - £70.00

Prices are per room per night and include full English breakfast and VAT

## Accommodation Terms and Conditions

Card details will be required to secure the accommodation booking. Full payment will be taken on arrival at the hotel. Free cancellation is available until 4.00 pm the day prior to your booking. After this time, the full charge will be applicable. In the event of non-arrival/cancellation the card details provided to guarantee the booking will be charged.

