



...it's beginning to look a lot like Christmas...

CHRISTMAS BROCHURE 2021

CHRISTMAS LUNCHES

£23.50 PER PERSON

A delicious fine dining four course festive lunch.
Choose from Christmas dishes and beautiful alternative options.
Served from Friday 3 December – Thursday 23 December,
between 12.00 pm – 1.30 pm.

STARTER

Roasted Butternut Squash and Maple Syrup Soup
Garlic Thyme Croutons
(V, VE)

Chicken Liver Pate,
Red Onion and Port Wine Chutney, Toasted Brioche,
Baby Leaf Salad

Beetroot Cured Salmon, Horseradish Cream,
Rocket and Pickled Fennel, Lemon and Lime Dressing

MAIN

Seared Turkey Escalope, Apricot and Herb Stuffing, Pigs in Blankets,
Roast Potatoes, Seasonal Vegetables, Pan Gravy

Seared Salmon Supreme
Crushed New Potatoes, Tomato Confit, Green Beans, Butter Sauce

Roasted Vegetable Gateaux, Lemon and Chilli Cous Cous
Tomato and Red Pepper Dressing (V, VE)

DESSERT

Traditional Christmas Pudding
Brandy Custard and Mixed Berries

White Chocolate and Baileys Cheesecake
Ginger Nut Crumb, Strawberry Salsa

Roasted Pineapple, Coconut Sorbet,
Mango and Sweet Chilli Compote
(V/VE/GF)

V- Vegetarian VE- Vegan GF – Gluten Free



FESTIVE 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 and roaring log fire as you indulge in our Afternoon Tea delights.

Available from Friday 3 December – Thursday 23 December, served from 1.30 pm – 4.30 pm each day.

A Glass of Mulled Wine

SANDWICH SELECTION

Turkey and Apricot Stuffing
Brie and Cranberry
Ham and Mustard

Smoked Cheese and Roasted Shallot Tart
Smoked Salmon Bruschetta

Mince Pies
Chocolate Dipped Strawberries
Mini Chocolate Eclairs
Stollen Bites

Fruit Scone
Strawberry Preserve, Clotted Cream

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

Please advise of any dietary requirements when placing your order.





CHRISTMAS DAY LUNCH

ADULT - £98.00 PER PERSON

CHILDREN - £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 Christmas dishes and indulgent luxuries.
For that extra treat, there's quality live entertainment.

STARTERS

Crispy Confit Duck, Cucumber and Spring Onion
Hoi Sin Mayonnaise, Smoked Bacon

Red Wine Poached Pear
Vegan Cheese, Candied Walnuts, Port Wine Syrup
(V, VE, GF)

SOUP

Roasted Parsnip and Vanilla Soup
Wild Mushroom Croute (V, VE)

Loyster and Brandy Bisque
Seared Scallop and White Truffle
(GF)

SORBET

Champagne Sorbet, Strawberry and Lime Gel (V, VE, GF)

MAINS

Traditional Roast Turkey
Apricot Stuffing, Pigs in Blanket, Roast Potatoes Seasonal
Vegetables, Roast Pan Gravy

Fillet of English Beef, Braised Shin and Tarragon
Fondant Potato, Roasted Carrot and Parsnips, Wild
Mushroom and Red Wine Sauce

Wild Mushroom and Feta Strudel
Fondant Potato, Confit Tomatoes, Tender Stem Broccoli
(V)

DESSERT

Traditional Christmas Pudding
with Brandy Sauce and Clotted Cream Ice Cream

Chocolate and Spiced Rum Tart
Chocolate Choux Bun and Orange Cream

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

Mince Pie with Devonshire Clotted Cream

TO FINISH

Coffee and Petite Fours and Macarons

V - Vegetarian VE - Vegan GF - Gluten Free



CHRISTMAS DINNER & DISCO

£39.50 PER PERSON

Treat yourself to a wonderful evening of fine food and festive fun. Enjoy a three course meal, choosing from traditional Christmas dishes and other delicious options. Then party into the night with music from our DJ.

Available from Friday 3 December – Thursday 23 December.

Arrive at 7.00 pm for dinner at 8.00 pm. Carriages at 1.00 am.

STARTER

Roasted Butternut Squash and Maple Syrup Soup
Garlic Thyme Croutons
(V, VE)

Chicken Liver Pate
Red Onion and Port Wine Chutney, Toasted Brioche, Baby Leaf Salad

Beetroot Cured Salmon, Horseradish Cream,
Rocket and Pickled Fennel, Lemon and Lime Dressing

MAIN

Seared Turkey Escalope, Apricot and Herb Stuffing Pigs in Blankets,
Roast Potatoes, Seasonal Vegetables, Pan Gravy

Braised Beef Shin, Spring Onion Mash, Roasted Shallot,
Seasonal Vegetables, Red Wine and Tarragon Jus

Roasted Vegetable Gateaux, Lemon and Chilli Cous Cous
Tomato and Red Pepper Dressing
(V, VE)

DESSERT

Traditional Christmas Pudding
Brandy Custard and Mixed Berries

White Chocolate and Baileys Cheesecake
Ginger Nut Crumb, Strawberry Salsa

Roasted Pineapple, Coconut Sorbet,
Mango and Sweet Chilli Compote
(V/VE/GF)

V- Vegetarian VE- Vegan GF – Gluten Free

CHRISTMAS

ACCOMMODATION

When you book for our any of 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.

CHRISTMAS PARTY PRICES

Superior Double/Twin Room £115.00

Standard Double/Twin Room £95.00

Single Room £75.00

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 on the day prior to arrival. 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.



FROM ALL AT THE DUKE,
WE WISH YOU THE MOST AMAZING CHRISTMAS

BOOKING 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, cash or one cheque payable to: The Duke of Cornwall Hotel.

Management reserve the right to change menus, prices, dates and entertainment and not to accept parties fewer than four persons should the need arise. Spaces will only be held for the number of deposits received.

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, together with your menu selections, wine order and dietary requirements.

If any guests wishes to cancel, a balance 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 unable to go ahead due to a local lockdown of Government advice, the hotel will issue a full refund.



CHRISTMAS BOOKING FORM

ORGANISER'S NAME:

COMPANY/GROUP:

TELEPHONE:

EMAIL:

BOOKING DATE:

GUEST NUMBERS:

PACKAGE OPTION:

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CHRISTMAS LUNCHES

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CHRISTMAS DAY LUNCH

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FESTIVE AFTERNOON TEA

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CHRISTMAS DINNER & DISCO

THE DUKE OF CORNWALL HOTEL, MILLBAY ROAD, PLYMOUTH, DEVON PL1 3LG



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@TheDukePlymouth



dukeofcornwallhotelplymouth



thedukeplymouth

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