



DUKE OF CORNWALL  
HOTEL  
PLYMOUTH



# Christmas and New Year at The Duke of Cornwall 2022



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

☎ 01752 275850

✉ [enquiries@thedukeofcornwall.co.uk](mailto:enquiries@thedukeofcornwall.co.uk)

🐦 @TheDukePlymouth

📘 [dukeofcornwallhotelplymouth](https://www.facebook.com/dukeofcornwallhotelplymouth)

📷 [thedukeplymouth](https://www.instagram.com/thedukeplymouth)

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## Christmas Dinner and Disco

£40.00 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 2 December to Friday 23 December. Arrive at 7.00 pm for dinner at 8.00 pm. Carriages at 1.00 am

### STARTER

Potato Soup with Crispy Onions and Truffle Cream

Ham Hock and Pea Terrine, Piccalilli Mayo, Frisee and Cucumber

Smoked Salmon and Prawns, Pickled Salad, Dill and Lime Crème Fraiche

### MAIN

Turkey Breast, Sage and Onion Stuffing, Pigs in Blankets, Pan Gravy

Braised Prime Rump, Mushroom, Baby Onion and Gherkin Sauce

Feta, Mushroom and Leek Wellington, Confit Tomatoes with Oregano

### DESSERT

Traditional Christmas Pudding with Brandy Sauce and Berries

Dark Chocolate Tart, Baileys Chantilly

Chargrilled Pineapple, Spiced Syrup and Raspberry Sorbet

## Christmas Lunches

£25.00 per person

A delicious fine dining four course festive lunch. Choose from Christmas dishes and beautiful alternatives options. Served from Friday 2 December – Friday 23 December, between 12.00 pm – 1.30 pm.



### STARTER

Potato Soup with Crispy Onions and Truffle Cream

Ham Hock and Pea Terrine, Piccalilli Mayo, Frisee and Cucumber

Smoked Salmon and Prawns, Pickled Salad, Dill and Lime Crème Fraiche

### MAIN

Turkey Breast, Sage and Onion Stuffing, Pigs in Blankets, Pan Gravy

Baked Salmon Fillet, Roast Cauliflower, Pomme Puree, Chive Emulsion

Feta, Mushroom and Leek Wellington, Confit Tomatoes with Oregano

### DESSERT

Traditional Christmas Pudding with Brandy Sauce and Berries

Dark Chocolate Tart, Baileys Chantilly

Char-grilled Pineapple, Spiced Syrup and Raspberry Sorbet

### TO FINISH

Coffee and Mints

## Christmas Day Lunch

Adults - £100.00 per person

Children - £50.00 per person (under 12 year's old)

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



### ENTREE

Amuse Bouche with Freshly Baked Bread and Smoked Salted Butter

### STARTER

Brixham Crab, Wasabi Emulsion, Peach

Butternut Squash, Cornish Blue, Almonds, Amaretto

### SOUP

Chicken and Chestnut, Nasturtium, Truffle oil.

Curried Parsnip, Apple Crisps, Coriander oil

### MAIN

Roast Turkey, Sausage and Sage Stuffing, Goose Fat Potatoes, Pan Jus

Filet of Beef, Roast Shallot, Pomme Anna, Bone Marrow Jus

Roast Beetroot Tart, Dressed Baby Leaves, Horseradish

*All served with Seasonal Vegetables and Festive Sides*

### DESSERT

Traditional Christmas Pudding, Berries, Clotted Cream

White Chocolate and Champagne Mousse, Raspberries

Selection of Local Cheese, Fruit and Pickles

### TO FINISH

Almond and Pistachio Macaron

Mince Pies and Clotted Cream

## New Year's Eve Dinner - Chef's Tasting Menu

£77.50 per person

Bring in the New Year in style with our tempting package of festive food. Celebrate with a welcome aperitif followed by Chef's fine dining menu. Arrive at 7.00 pm to be seated for dinner at 7.30 pm.



### ENTREE

Amuse bouche and Freshly Baked Bread and Smoked Salted Butter

### FIRST COURSE

Pan Seared Scallops, Apple, Cauliflower, Black Pudding

### SECOND COURSE

Pig Cheeks, Guinness, Oyster Emulsion, Radish

### THIRD COURSE

Cornish Cod, Courgette, Olives, Pine Buts, Basil

### FOURTH COURSE

Duck Breast, Red Cabbage, Beetroot

### FIFTH COURSE

"Rhubarb and Custard"

### TO FINISH

Coffee and Petit Four

## Christmas and New Year Booking Terms and Conditions



A non-refundable deposit of £10.00 per person is required when you make your booking. Balance payment in full is required one month prior to your event, together with menu selections, wine orders and dietary requirements.

Your place will only be secure once a deposit is taken. Payments 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 and not to accept parties fewer than four persons should the need arise. Spaces will only be held for the number of deposits received.

If any guest wishes to cancel, a balance refund will be given for any balance payments up to 7 working 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 Accommodation

When you book for 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 delicious cooked breakfast



### Christmas Party Prices

Superior Double/Twin Rooms - £115.00

Standard Double/Twin Rooms - £95.00

Single Room - £75.00

### New Year's Eve Price

Superior Double/Twin Rooms - £125.00

Standard Double/Twin Rooms - £105.00

Single Room - £80.00

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.