



DUKE OF CORNWALL  
HOTEL  
PLYMOUTH

CHRISTMAS & NEW YEAR 2025

# CHRISTMAS LUNCHES & FESTIVE AFTERNOON TEA

Join us for a delicious Christmas Lunch or Festive Afternoon Tea, served daily from Monday 1 December – Saturday 20 December. Lunches served from 12.00-1.30 pm and Afternoon Teas 12.00-4.00 pm each day.

## LUNCH £30.00 PER PERSON

£27.50 per person for groups of 10 or more.

### STARTERS

**Spiced Carrot and Lentil Soup** (VG, GF)

**Duck and Orange Parfait**

Marmalade Gel, Toasted Brioche, Micro Herbs (\*GF)

**Thai Cured Salmon**

Lime and Lemongrass Crostini, Pickled Ginger, Sour Cream (\*GF \*DF)

### MAINS

**Roast Devonshire Turkey**

Pork, Apple and Sage Stuffing, Pig in Blanket, Rich Pan Gravy,  
Roast Potatoes and Christmas Vegetable Medley (\*GF DF)

**Rolled Sea Bass Fillet**

Gratin Potatoes, Samphire, Pak Choy and Mange Tout, Lobster  
and Dill Cream (GF)

**Roast Vegetable Wellington**

Roast Potatoes, Christmas Vegetable Medley (\*VG DF)

### DESSERTS

**Traditional Christmas Pudding**

Brandy Custard (\*VG \*DF \*GF)

**Raspberry and White Chocolate Cheesecake**

Raspberry Coulis, Freeze Dried Raspberry Crumb

**Dark Chocolate Tart**

Chocolate Sauce, Chantilly Cream (GF)

**TO FINISH** - Coffee and Mints

## AFTERNOON TEA £27.50 PER PERSON

**Mulled Wine on Arrival**

**Selection of Devonshire Turkey, Cured Salmon,  
Egg and Cress, and Mature Cheddar Sandwiches**

**Pork, Sage, Red Onion and Apple Sausage Roll  
Cheese, Plain and Fruit Scones**

**Stollen Bites, Boozy Mince Pies,  
Chocolate Choux Bun, Macarons**

**Freshly Ground Coffee, Selection of Teas**

GF - Gluten Free | \*GF - Adapted for Gluten Free | DF - Dairy Free | \*DF - Adapted for Dairy Free | VG - Vegan | \*VG - Adapted for Vegan



# CHRISTMAS DINNER & DISCO

**£49.50 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 28 November to Saturday 20 December. Arrive at 7.00 pm for dinner at 8.00 pm. Carriages at 12.30 am.

Early booking offer - £45.00 per person with bookings secured with a £10.00 per person deposit by 1 July 25.

## STARTERS

**Spiced Carrot and Lentil Soup** (VG, GF)

**Duck and Orange Parfait**

Marmalade Gel, Toasted Brioche, Micro Herbs (\*GF)

**Thai Cured Salmon**

Lime and Lemongrass Crostini, Pickled Ginger,  
Sour Cream (\*GF \*DF)

## MAINS

**Roast Devonshire Turkey**

Pork, Apple and Sage Stuffing, Pig in Blanket,  
Rich Pan Gravy, Roast Potatoes and Christmas  
Vegetable Medley (\*GF DF)

**Braised Beef Bavette Steak Borderlaise**

Shallot and Red Wine Sauce, Gratin Potatoes and  
Christmas Vegetable Medley (GF \*DF)

**Roast Vegetable Wellington**

Roast Potatoes, Christmas Vegetable Medley (\*VG DF)

## DESSERTS

**Traditional Christmas Pudding**

Brandy Custard (\*VG \*DF \*GF)

**Raspberry and White Chocolate  
Cheesecake**

Raspberry Coulis, Freeze Dried  
Raspberry Crumb

**Dark Chocolate Tart**

Chocolate Sauce, Chantilly Cream (GF)

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# CHRISTMAS DAY LUNCH

**£130.00 PER ADULT | £65.00 PER CHILD (UNDER 12 YEARS AND UNDER)**

Make this a Christmas Day to remember! Get that festive feeling with a glass of Prosecco 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. Lunches can be booked for 12.30pm, 1.00pm, and 1.30pm.

## AMUSE BOUCHE

**Apple and Bacon Arancini** (GF DF \*VG)

## STARTERS

### Trio of Seafood

Bok Choy, Saffron Aioli (GF, DF)

### Pressed Ham Hock Terrine

Crackling, Piccalilli Gel, Micro Herb, Minted Pea  
Crostini (\*GF)

### Pressed Tomato

Whipped Goats Cheese, Herb Tuile, Shallot and  
Chive Vinaigrette (\*VG GF)

## SOUPS

**Salmon and Crayfish Chowder** (GF)

**Wild Mushroom and Truffle Velouté** (GF \*DF \*VG)

## MAINS

**Roast Crown of Devonshire Turkey**, Pork, Apple and  
Sage Stuffing, Pig in Blanket, Rich Pan Gravy, Roast  
Potatoes and Christmas Vegetables (\*GF DF)

**Herb Roasted Beef Fillet**, Prime Fillet of Beef rolled in  
Fresh Herbs and Pancetta, Truffle Enhanced Beef Jus with  
Chateau Potatoes, and Christmas Vegetables. (GF DF)

**A Purse of Vegetable Bourguignon**, Chateau  
Potatoes, Christmas Vegetables, Red Wine and  
Thyme Glaze (\*GF \*VG)

## DESSERTS

### Boozy Homemade Christmas Pudding

Clotted Cream Ice Cream, Brandy  
Sauce and Fresh Berries (VG \*DF)

### Selection of Devonshire Cheeses

Water Biscuits, Chutney and  
Cut Fruits (\*GF)

### Individual Chocolate and Black Cherry Tian

Kirsch Soaked Cherries and  
Chocolate Garnish (\*GF \*DF)

**TO FINISH** - Coffee with Mini Mince Pies

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# NEW YEAR'S EVE

**£75.00 PER PERSON**

Bring in the New Year in style with our tempting package of festive food. Celebrate with a welcome aperitif followed by dinner and dancing to our Resident DJ, and a glass of bubbles at midnight. Arrive at 7.00 pm to be seated for dinner at 7.30 pm.

## ARRIVAL DRINK

### STARTERS

**Butternut Squash Velouté**, Crispy Thyme and Garlic  
(GF DF VG)

**Cornish Crab and Lobster Cocktail**,  
Watercress Custard, Parchment Crostini, Bloody Mary  
Gel (GF)

**Chicken and Apricot Terrine**, Pan Fried Brioche,  
Caramelised Apricot, Micro Salad (\*GF)

### DESSERTS

**Trio of Individual Desserts**  
Mini Chocolate Mousse, Sticky Toffee Pudding,  
Cheesecake, Cut Fruits and Garnish (\*GF \*DF)

**Westcountry Cheese Selection**  
Devon Blue, God Minster Cheddar, Sharpham Brie,  
Cut Fruit, Chutney and Water Biscuits (\*GF)

### MAINS

**Classic Beef Wellington**  
Fillet of Beef, Duxelles, Herb Pancake, Encased in  
Butter Puff Pastry, Sliced onto a Truffle Enhanced  
Jus, Potato Gateaux, Baby Carrots, and Tender  
Stem Broccoli (\*GF DF)

**Roasted Monkfish Tail**  
Wrapped in Pancetta, Potato Gateaux, Wilted Green  
Vegetables, and Meaux Mustard Cream (GF \*DF)

**Wild Mushroom Wellington**  
Sliced onto a Truffle Enhanced Jus, Potato Gateaux,  
Baby Carrots, and Tender Stem Broccoli (\*GF \*DF)

### TO FINISH

**Chocolate Rum Truffle and Coffee**

### TOAST

**Midnight Bubbles**

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# 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 PRICES

Superior Double/Twin Rooms **£85.00**

Double/Twin Rooms **£65.00**

Single Room **£50.00**

## NEW YEAR'S EVE PRICES

Superior Double/Twin Rooms **£130.00**

Double/Twin Rooms **£110.00**

Single Room **£85.00**

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 4.00pm 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.

### Christmas and New Year Booking Terms and Conditions

For Christmas and New Year bookings, 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.

If any guest wishes to cancel, a balance refund will be given for any balance payments up to 14 working days prior to the event. We regret that balance refunds will not be made for cancellations after this time, and the payment is not transferable.

To book your place please contact us:

Tel: 01752 275850

Email: [events@thedukeofcornwall.co.uk](mailto:events@thedukeofcornwall.co.uk)

Management reserves 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.

The Duke of Cornwall Hotel Millbay Road  
Plymouth PL1 3LG

🐦 – @TheDukePlymouth

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

