



DUKE OF CORNWALL  
HOTEL  
PLYMOUTH

# CHRISTMAS & NEW YEAR 2026

# CHRISTMAS LUNCHES & FESTIVE AFTERNOON TEA

Join us for a delicious Christmas Lunch or Festive Afternoon Tea, served daily from Monday 16 November - Tuesday 22 December. Lunches served from 12.00 - 1.30 pm and Afternoon Tea 12.00 - 4.00 pm each day.

## LUNCH £30.00 PER PERSON

£27.50 per person for groups of 10 or more.

### STARTERS

#### Spiced Butternut Squash Soup

Herb Croutons (V, VG, \*GF, DF)

#### Smooth Chicken Liver Parfait

Plum and Ginger Chutney, Toasted Brioche, Micro Herbs (\*GF)

#### Smoked Mackerel Rilette

Rye Bread, Pickled Vegetables, Split Lemon Dressing (\*GF)

### MAINS

#### Roast Devonshire Turkey Crown

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

#### Steamed Hake Fillet

Gratin Potatoes, Wilted Green Vegetables,  
Prawn and Dill Cream (GF)

#### Roast Vegetable and Goats Cheese Tartlet

Roast Potatoes, Christmas Vegetable Medley,  
Cheese Fondue (V, \*VG, \*GF, \*DF)

### DESSERTS

#### Traditional Christmas Pudding

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

#### Lemon Cheesecake

Raspberry Coulis, Freeze Dried Raspberry Dust (V)

#### Dark Chocolate Brownie

Chocolate Toffee Sauce, Chantilly Cream (V, \*VG, \*DF)

### TO FINISH - Tea & Coffee

## AFTERNOON TEA £27.50 PER PERSON

### Mulled Wine on Arrival

#### Sandwiches

Devonshire Turkey, Spiced Butter, Lambs' Lettuce (\*GF, \*DF)

Egg, Cress, Cucumber (V, \*GF, \*DF)

Mature Cheddar, Christmas Chutney (V, \*GF, \*DF)

**Pork, Sage, Red Onion and Apple Sausage Roll** (DF)

**Mini Vegetable Quiche** (V, \*DF)

**Plain and Fruit Scones, Strawberry Jam, Clotted Cream** (V, \*GF, \*DF)

**Stollen Bites, Boozy Mince Pies, Chocolate Choux Bun** (V, \*DF)

### Freshly Ground Coffee, Selection of Teas

V - Vegetarian | 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 27 November to Saturday 19 December. Arrive at 7.00 pm for dinner at 7.45 pm. Carriages at 12.30 am.

Early booking offer - £45.00 per person with booking secured with a £10.00 per person deposit by 31 August 2026.

## STARTERS

### Spiced Butternut Squash Soup

Herb Croutons (V, VG, \*GF, DF)

### Smooth Chicken Liver Parfait

Plum and Ginger Chutney, Toasted Brioche,  
Micro Herbs (\*GF)

### Smoked Mackerel Rilette

Rye Bread, Pickled Vegetables,  
Split Lemon Dressing (\*GF)

## MAINS

### Roast Devonshire Turkey Crown

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

### Slow Braised Bavette Steak

Red Wine, Mushroom and Green Peppercorn Sauce,  
Roast Potatoes and Christmas Vegetable Medley (GF)

### Roast Vegetable and Goats Cheese Tartlet

Roast Potatoes, Christmas Vegetable Medley,  
Cheese Fondue (V, \*VG, \*GF, \*DF)

## DESSERTS

### Traditional Christmas Pudding

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

### Lemon Cheesecake

Raspberry Coulis, Freeze Dried  
Raspberry Dust (V)

### Dark Chocolate Brownie

Chocolate Toffee Sauce,  
Chantilly Cream (V, \*VG, \*DF)

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# CHRISTMAS DAY LUNCH

**£130.00 PER PERSON | £65.00 PER CHILD (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 live entertainment.

## AMUSE BOUCHE

**Crispy Garlic Cheese Stuffed Mushroom**  
Herb Cream (V, \*VG, \*GF)

## STARTERS

**Scallop and Tiger Prawn Gratin**  
Finished with Parmesan, Parsley and Panko (\*GF)

**Confit Duck Terrine**  
Orange Confit, Orange Vinaigrette,  
Fried Brioche (GF, DF)

**Beetroot and Goats Cheese Tian**  
Micro Leaf Salad, Herb Tuille, Balsamic Syrup (V, \*VG, GF)

## SOUP COURSE

**Asparagus and Tarragon Veloute** (V, \*VG, \*GF, DF)

## MAINS

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

**Classic Beef Fillet Wellington**  
Prime Fillet of Beef rolled in Mushroom Duxelle Spinach  
and Puff Pastry, sliced onto a Truffle Enhanced Beef Jus  
with Chateau Potatoes and Christmas Vegetables

**Roasted Sweet Vegetable Pithivier**  
Chateau Potatoes and Christmas Vegetables,  
Red Wine and Thyme Glaze (V, \*VG, \*DF)

## DESSERTS

**Boozy Homemade Christmas Pudding**  
Clotted Cream Ice Cream, Brandy  
Sauce and Fresh Berries (V, \*VE, \*GF, \*DF)

**Selection of Devonshire Cheeses**  
Water Biscuits, Chutney and  
Cut Fruits (V, \*VE, \*GF)

**Dark Chocolate Delice**  
Kirsch Soaked Cherries, Praline,  
Clotted Cream Ice Cream (V, \*GF)

**TO FINISH** - Coffee and Stollen Bites

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# NEW YEAR'S EVE 2026

£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.

## STARTERS

### Leek, Potato and Watercress Soup

(V, \*VG, GF, DF)

### Trio of Seafood

Tempura Crab Claw, Salmon, King Prawn (\*GF, \*DF)

### Pressed Ham Hock Terrine

Pan Fried Crostini, Piccalilli, Micro Salad (\*GF)

## DESSERTS

### Assiette of Desserts

Chocolate and Orange Cheesecake, Lemon Tart and Raspberry Torte,  
Contrasting Sauces and Garnishes (V)

### Westcountry Cheese Selection

Cut Fruit, Chutney and Water Biscuits (V, \*VG, \*GF)

## TO FINISH

Chocolate Rum Truffle and Coffee

## MAINS

### Duo of Westcountry Lamb

Roasted Lamb Rump and Pulled Shoulder Bon Bon,  
Dauphinoise Potato, Vegetable Parcel,  
Rosemary Red Current Jus (\*GF, \*DF)

### Confit Duck Leg

Potato Terrine and Vegetable Parcel,  
Black Cherry Kirsch Sauce (\*GF, \*DF)

### Roasted Hake

Potato Gateau, Wilted Green Vegetables, Scallop and  
Bacon Wonton, Green Curry Sauce (\*GF, \*DF)

### Wild Mushroom Wellington

Potato Gateau, Vegetable Parcel,  
Truffle Enhanced Jus (V, \*VG, \*GF, \*DF)

## 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 PARTY 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 4.00 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.

### Christmas and New Year Celebrations 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**

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