



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 Rillette

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)

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 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

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

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

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