

DUKES
LONDON



THE
*Festive
Season*

2023

Festive MENU

Available 24th November 2023 - 7th January 2024
(Excluding Christmas Day and New Year's Eve)

12pm - 9.30pm

STARTER

Twice Baked Oxford Blue Souffle
Thyme roasted celeriac, Comice pear, walnuts

Parsnips from 'The Fens'
Curried parsnip soup, salted cod croquettes, coriander oil

Dry Aged Lancashire Duck Terrine
*Duck liver parfait, pickled heritage beetroots,
orange blossom honey*

MAIN

Turkey Ballotine
*Sage and onion stuffing, brussel sprouts roasted with
chestnuts and pancetta, confit swede, cranberry sauce*

Cornish Pollock
*Roasted onion squash, pumpkin seed oil,
crispy kale seasoned with caviar salt*

Jerusalem Artichokes
*Roasted globe artichoke, tarragon-infused
white artichoke, burnt onion pastry, winter truffle*

DESSERT

Traditional Christmas Pudding
Brandy custard, prune and Armagnac ice cream

Bailey's Cheesecake
Dark chocolate and orange sorbet, orange curd

Whipped Colston Basset Stilton
Oat cakes, fig relish

2 COURSES
- £49 -
per person

3 COURSES
- £65 -
per person

All prices are inclusive of VAT.
A discretionary service charge of 12.5% will be added to your bill.





Christmas Day

LUNCH

Available 25th December 2023

Seatings at 12pm and 3pm

Welcome Cocktail
and Canapés on arrival

•

H Forman's London Cured Smoked Salmon
Exmoor caviar

•

Cauliflower Cheese Soup
Blue cheese choux buns

•

Dry Aged Lancashire Duck Terrine
*Duck liver parfait, pickled heritage beetroots,
orange blossom honey*

•

Clementine Sorbet

•

Roasted Halibut Fillet
Crab bisque, saffron potatoes, sea fennel

•

Traditional Roasted Norfolk Bronze Turkey with 'All The
Trimmings' *Brussel sprouts roasted with chestnuts and pancetta,
confit swede, honey and thyme roasted parsnips*

•

Christmas Pudding
Brandy Custard, prune and Armagnac ice cream

•

Warm Mince Pies

- £165 PER ADULT -

- £82 PER CHILD -

All prices are inclusive of VAT.
A discretionary service charge of 12.5% will be added to your bill.

New Year's Eve

DINNER

Join us for New Year's Eve celebration in Great British Restaurant for a pre-celebratory dinner. Then join us in the courtyard for the countdown to welcome in the New Year.

Available 31st December 2023

Last seating 10pm

STARTER

Twice Baked
Oxford Blue Souffle

*Thyme roasted
celeriac, Comice
pear, walnuts*

Parsnips from
'The Fens'

*Curried parsnip
soup, salted
cod croquettes,
coriander oil*

Dry Aged Lancashire
Duck Terrine

*Duck liver parfait,
pickled heritage
beetroots,
orange blossom
honey*

MAIN

Turkey Ballotine

*Sage and onion stuffing, brussel sprouts roasted with
chestnuts and pancetta, confit swede, cranberry sauce*

Cornish Pollock

*Roasted onion squash, pumpkin seed oil,
crispy kale seasoned with caviar salt*

Jerusalem Artichokes

*Roasted globe artichoke, tarragon-infused
white artichoke, burnt onion pastry, winter truffle*

DESSERT

Traditional
Christmas Pudding

*Brandy custard,
prune and
Armagnac ice
cream*

Bailey's
Cheesecake

*Dark chocolate
and orange sorbet,
orange curd*

Whipped Colston
Basset Stilton

*Oat cakes,
fig relish*

2 COURSES

- £69 -

per person

3 COURSES

- £85 -

per person

To confirm your booking, a 10% deposit per person is required for all parties. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.



The background is a dark blue gradient with a bokeh effect of out-of-focus light circles. In the lower right, there is a blurred image of a rolled-up document or scroll.

DUKES

LONDON

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