



A glass of Prosecco Corte on arrival

## STARTERS

Severn & Wye smoked salmon,  
pickled cucumber, shallots,  
capers, lemon

Roasted celeriac soup,  
toasted chestnuts & seeds (v)

Gressingham duck, juniper &  
coriander croquettes, apple &  
walnut salad, herby crème fraîche

## JUDE'S LEMON SORBET TO FOLLOW

## MAINS

All served with goose fat roast potatoes and honey roasted carrots & parsnips

Crown of English Rose turkey,  
honey glazed gammon,  
seared goose breast,  
pigs in blankets, bread sauce,  
Brussel tops & chestnuts

Pan roasted salmon, fennel,  
orange & watercress pearl barley,  
mixed herb gremolata

Spiced cider braised pork belly,  
Bramley apple purée,  
red cabbage & cranberries

Celeriac, spinach,  
leek & Sussex Charmer gratin,  
butternut squash purée,  
Jerusalem artichokes,  
olive oil roast potatoes (v)

## PUDDINGS

Whisky treacle tart,  
clotted cream

Blue Monday,  
Rosary Ash goat's cheese,  
Sharpham brie, Lincolnshire  
Poacher, quince jelly,  
seeded crackers  
( £4 Supplement )

Christmas pudding,  
brandy butter ice cream

## TO FINISH

Coffee & mince pie

**4 courses Adult £75 Child £37**

Children's portions are available for most dishes. Please ask for more details. A discretionary 12.5% service charge will be added to your bill (v) suitable for vegetarians, (gf) gluten free. Fish dishes may contain small bones. If you require further information on ingredients which may cause allergy or intolerance, please speak to your server before you order your meal. If you do have a food allergy, it will be helpful to us if you could inform staff so we can ensure that the dish you select is not at risk of cross contamination by other foods during its preparation and service.

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