

The Duke's Head | Festive Feasting Menus

Designed for groups over eight, we offer feasting menus that can be shared and enjoyed by the whole table. We can cater for all dietary requirements.

On arrival

Served as guests are seated to kick things off

Treacle bread, homemade butter & Monkey nuts

Main course

Served family style in the centre of the table

Roast crown of Norfolk Black turkey, trivet potatoes, pommes mousseline, charred hispi, chamomile roasted carrots, bashed swede. Vegetarian option available

Cheese course (optional)

Selection of Neal's Yard Dairy cheeses, biscuits, bullace jelly, pickled celery (£5 supplement)

Dessert

Please chose one of the following for your group

Chocolate Yule Log | Mulled fruit pavlova

Christmas pudding, brandy butter

£19.00 per person



On arrival

Served as guests are seated to kick things off

Treacle bread, homemade butter & Monkey nuts

To start

Served on sharing plates for the whole table

Pork, sage & onion croquettes, cranberry ketchup
Smoked beets, roasted roots, hummus

Main course

Please chose two of the following for your guests

Crown of Norfolk Black turkey	Shoulder of Norfolk lamb
Slow roast pig's head	Sirloin of Hereford beef

Served with; trivet potatoes, pommes mousseline, charred hispi, chamomile roasted carrots, bashed swede. Vegetarian option available.

Cheese course (optional)

A selection of Neal's Yard Dairy cheeses, biscuits, bullace jelly, pickled celery (£5 supplement)

Dessert

Please chose two of the following for your guests

Chocolate Yule Log | Mulled fruit pavlova

Christmas pudding, brandy butter

£24.50 per person

On arrival

Served as guests are seated to kick things off

Treacle bread, homemade butter & Monkey nuts

To start

Served on sharing plates for the whole table

Pork, sage & onion croquettes, cranberry ketchup
Cured Chalk Stream trout, beetroot 'slaw, horseradish
crème fraiche, oatcakes
Smoked beets, roasted roots, hummus

Main course

Please chose two of the following for your guests

Crown of Norfolk Black turkey	Fore rib of Hereford beef	Shoulder of Norfolk lamb
Market fish, served whole	Gressingham duck	Slow roast pig's head

Served with; trivet potatoes, pommes mousseline, charred hispi, chamomile roasted carrots, bashed swede. Vegetarian option available.

Cheese course (optional)

A selection of Neal's Yard Dairy cheeses, biscuits, bullace jelly, pickled celery (£5 supplement)

Dessert

Please chose two of the following for your guests

Chocolate Yule Log | Mulled fruit pavlova

Christmas pudding, brandy butter | Tarte Tatin

£29.50 per person