

# The Duke's Head

## Festive Mini-Feasts

Designed to be shared between four to six family & friends, our festive mini-feasts are the perfect antidote to these difficult times while still complying with the 'rule of six'.

Available on Fridays and Saturdays from Friday 27<sup>th</sup> November – Saturday 19<sup>th</sup> December. In terms of how the menu works, all food will be brought to the table on platters & served 'family-style'.

If you choose to book a two course menu, all guests must take either starter/main OR main/dessert. The menu price is inclusive of x1 Christmas cracker per person.

All bookings are considered provisional until a deposit has been received. The required deposit is £10 per person, this will be deducted from you bill at the time of dining. Please enquire for details of our cancellation policy.



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### On arrival

*Served as you are seated to kick things off*

Black treacle soda bread & homemade butter

### To start

*Please choose two of following snacks for your guests*

Deep-fried Baron Bigod, cranberry ketchup

Selection of home-cured salami, pickled vegetables

Shell-on wild prawns, Marie rose sauce

Pumpkin & garlic houmous, flat breads (V)

### Main course

*Please choose one of the following for your guests*

Crown of Goosnargh turkey

Fore-rib of Highland beef (+ £5 per head)

Shoulder of Norfolk lamb

Whole Goosnargh duck (+ £2 per head)

Slow-roast pig's head

Beetroot & carrot wellington (V)

*All served with trivet potatoes, mashed potato, charred hispi, chamomile roasted carrots, bashed swede. Vegetarian guests joining a party who wish to order a non-vegetarian option can be catered for from our à la carte menu on the day.*

### Dessert

*Please choose one of the following for your guests*

Chocolate yule log

Black forest pavlova

Christmas pudding, brandy butter

A selection of Neal's Yard Dairy cheeses, properly garnished (+ £2 per head OR +£5 per head if taken as an additional course)

**Two courses £24.50**

**Three courses £29.50**