

# RESTAURANT FESTIVE MENU

£35 PER HEAD

\*Pre-book ½ bottle of wine per person £10.55pp\*

For pre-booked tables upward of 4, to 20 served in the restaurant.  
Food is served in three waves, in the spirit of Christmas, family-style.

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Spiced Parsnip & chickpea hummus, grilled flatbread, sumac (ve)

Garlic scented Focaccia, blue cheese butter (v)

Breaded Brie, port & cranberry relish (v)

Sautéed King Prawns, romesco, chilli

Crispy fried Calamari, roquito & pine nut aioli

Winter vegetable fritter, pumpkin slaw (ve)

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Turkey Parmigiana, san Marzano ragu, olives

Baked Salmon, cranberries, parsley & pistachio crumb

Cumbrian mini pigs in blankets

Massey farm goose fat roasties

Maple glazed winter vegetables

Mulled-spiced roasted beets, bean & grains

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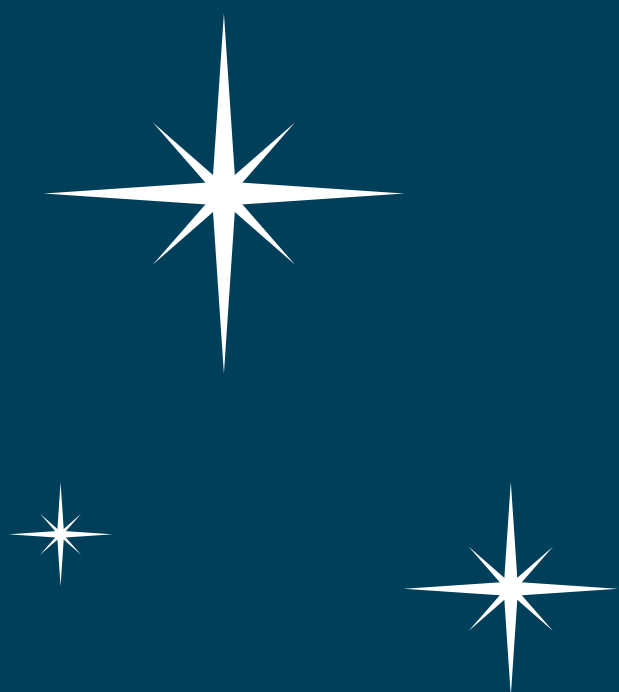
Local Cheese, homemade preserve, artisan crackers

Chocolate dipped Cannoli's, clementine mascarpone, crushed pistachio

Medjool date Toffee slice

Mini Clementine tartlets

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TO BOOK, EMAIL [INFO@DUCIESTREET.COM](mailto:INFO@DUCIESTREET.COM)

A 50% total pre-order value payment will be required at time of booking, \*½ bottle of wine must be ordered at time of booking to avail of this price.

Cancellations less than 24 hours of date of dining will result in loss of deposit.

A 10% service charge will be charged on all tables shared wholly among the team serving, with no deductions, or administration charges. Non-operational management receive no share.

