



Happy Christmas
from Duke William

CHRISTMAS PARTY BOOKINGS

CELEBRATE THE SEASON

The Duke William Hotel is excited to offer our 2017 Christmas party menu for family, friends and work colleague gatherings.

This menu will run from Friday 24th November – Wednesday 29th December excluding 7th-10th December and 25th and 26th December.

This menu is for pre booked parties only.

We can seat up to a maximum of 32 guests in our dining room and there is a no minimum number for our party menu.

Bookings can be made by contacting the pub directly via email, telephone or in person.

BOOKING CONDITIONS

- Bookings are taken as an enquiry until a £10pp deposit is paid.
- The deposit is non refundable if cancelled within 48 hours of the booking.
- Any 'no shows' without prior acknowledgement will incur a £10 charge due to the food having been cooked.
- Due to the layout of the establishment we cannot always guarantee where your party will be seated.
- Pre orders are required 2 weeks prior to your party booking.
- Tables are reserved for 2 hours to allow other parties to enjoy the festive period.
- When pre ordering please specify all dietary requirements.

dukewilliam@eversosensible.com / 0152 253 2753
Duke William Hotel - 40-44 Bailgate – Lincoln - LN1 3AP



EVENING & WEEKEND PARTY MENU



Served from 5pm - 9.30pm Friday – Sunday

3 courses £32.95

To start

Twice baked Wensleydale & cranberry soufflé (v) *with crusty bread & butter*

Chestnut & pumpkin soup (v) *with toasted seeds and bread & butter*
Gluten free option available

Duck & orange parfait *with red onion jam & toast*
Gluten free option available

Gin & beetroot cured salmon *slow gin cured salmon, pickled cucumber & burnt orange*
Gluten free

Ham hock terrine *with piccalilli, crisy capers & curly endive with toast*
Gluten free option available

To follow

Roasted crown of turkey, *pigs in blankets, dripping roasted potatoes, cranberry & apricot stuffing, seasonal vegetables, bacon, Brussels & a rich gravy*
Gluten free option available

Pan roasted chicken breast, *creamy chestnut mushroom & pancetta sauce, roasted garlic mashed potatoes & seasonal vegetables*
Gluten free

Braised blade of beef, *horseradish mashed potatoes, charred shallots, buttered kale & red wine gravy*
Gluten free

Fillet of sea trout, *prawn & dill cream, sautéed potatoes, braised baby gem & micro cress*
Gluten free

Confit of duck leg, *spiced red cabbage, honey glazed carrots, crispy rice noodles with a port & cherry reduction*
Gluten free

Sweet potato strudel (v), *roasted sweet potato, feta & spinach wrapped in filo pastry with crunchy fennel & raisin salad and a red pepper coulis*

Roasted haunch of venison, *with caramelised butternut squash, parmesan pomme pureé, crispy kale and a sloe gin reduction*

To finish

Traditional plum pudding (v), *Christmas pudding with brandy butter sauce*

Triple chocolate brownie (v), *milk & dark chocolate brownie with chocolate orange ice cream*
Gluten free option available

Sticky toffee pudding (v), *Rich toffee sauce, vanilla bean ice cream*

Double Chocolate Baileys Creme Brulee, *forest fruit compote & homemade chocolate chip cookie*
Gluten free option available

British cheese plate, *grapes, celery, red onion jam, savoury biscuits*
Gluten free option available

