



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

MIDWEEK PARTY MENU

Served 12 - 4.30pm Monday - Friday

2 courses £17.95

3 courses £21.95

To start

Beer battered brie (v)
with cranberry sauce & mixed leaves

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

Duck & orange paté
with red onion jam & 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

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

To finish

Traditional plum pudding (v)
Christmas pudding, 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