

The Duke of Edinburgh

Woodside, Ascot

Festive Christmas Dinner Menu

Starters

- Roasted Red Pepper & Tomato Soup (V)
- Duck & Orange Pâté & Toast
- Prawn & Avocado Cocktail
- Smoked Scottish Salmon
- Pan Fried Mushrooms in a Port & Cream Sauce (V)
- Fan of Melon with Parma Ham & Fresh Fruit

Mains

- Roast Breast of Turkey filled with Fig, Cranberry & Orange Stuffing
- Slow Roasted Half Shoulder of Lamb Marinated in Garlic & Rosemary
- Chicken Breast wrapped in Smoked Bacon with a Dijon Mustard Sauce
Each of the above served with Roast Potatoes, Parsnips & Seasonal vegetables
- Grilled Fillets of Seabass with Lemon & Parsley Butter
- Pan Fried Duck Breast with a Black Cherry Sauce
- Grilled goats cheese on a bed of roasted vegetables and pesto dressing (V)
Each served with Dauphinoise Potatoes & Fine Green Beans

Dessert

- Crème Brûlée
- Fresh Fruit Salad
- Traditional Plum Pudding & Brandy Sauce
- Warm Chocolate Fudge Cake & Vanilla Ice-cream
- Cheese & Biscuits served with Celery Sticks & Grapes

Followed by: Filter Coffee & Mints

£28.50 per person inc. of V.A.T. @ 20%

A service charge of 10% will be added to parties of 4 or more. A deposit of £5 per person is required to secure your reservation which will only be refunded if the persons place & choice is cancelled with a minimum of 24 hours notice.

www.TheDukeOfEdinburgh.com