

# DECEMBER AT THE DUCK

## STARTERS

### Bread Board & Butter

The chef's homemade bread of the day, served with cranberry butter, sage butter, and a selection of oils & balsamic vinegar.

### Soup of the Day

Homemade vegetable soup, served with warm bread.

### Hot Honey and Mustard Chipolata

Roasted chipolata sausages in a hot honey and mustard glaze, served with mini Yorkshire puddings.

### Prawn Cocktail

Prawn cocktail in a lobster bisque and tomato mayonnaise, with cucumber, dill, shallots, and iceberg lettuce salad.

### Duck Taco

Pulled confit duck leg with pickled ginger, orange, spring onion, and cranberries, served in a soft taco shell.

### Vegan Beet Tartare

Chilled, roasted, shredded beetroot with cashew cream and sourdough crackers.

1 Course £25

2 Courses £32

3 Courses £38

#### NOTE:

ALL TABLES 8 AND OVER ARE REQUIRED TO HAVE 2 OR MORE COURSES AND PRE-ORDER.

## MAINS

### Christmas Turkey Breast

Succulent roast turkey breast served with a classic pig in blanket, rustic roast potatoes, fresh seasonal vegetables, cranberry sauce, and rich turkey gravy.

### 10oz Sirloin Steak

10oz sirloin steak with pink peppercorn sauce, served with skinny fries.  
Supplement £7

### Confit Duck

Slow-cooked confit duck leg, served with rustic roast potatoes, seasonal vegetables, and a rich red cherry sauce.

### Smoked Duck and Beef Burger

Locally smoked duck breast layered over a juicy beef patty, topped with smoked Applewood cheese and smoky tomato chutney. Served with skinny fries.

### Colcannon Salmon

Oven-roasted salmon fillet with a mustard glaze, served on a bed of kale, spinach, and potato colcannon mash, finished with hollandaise sauce.

### Battered Prawns

Crispy battered tiger prawns with a Pernod & dill mayo, red cabbage & cranberry slaw, and fries.

### Vegan Christmas Roast

Celeriac steak with roasted apple, sage & onion stuffing, crispy rustic roast potatoes, fresh seasonal vegetables, cranberry sauce, and rich vegetable gravy.

### Christmas Mac 'n' Cheese

Macaroni pasta in a rich, creamy cheese sauce with Brussels sprouts, and cranberry sauce, topped with crispy panko–Parmesan and truffle pangrattato.

## DESSERTS

### Treacle Sponge

Classic sticky treacle sponge served with blackcurrant and clotted cream ice cream.

### Chocolate Torte

Rich Chocolate torte on a ginger-nut base topped with your favourite chocolate sweets

### Grinch's Sundae

Mint choc-chip ice cream layered with red velvet cake, marshmallows and Matchmakers, topped with whipped cream

### Cinnamon Rice Pudding

Creamy coconut, cinnamon-spiced rice pudding served with crispy tortilla shards and ice cream (vegan friendly).

### Orange and Lemon Posset

A zesty lemon cream with winter clementines, with buttery star-shaped shortbread.

### Chocolate Truffles

Four bite-sized, decadent chocolate truffles

### Cheddar, Blue & Brie

A cheeseboard for one, served with crostini and a shot of port.  
Supplement £6



# D E C E M B E R   A T     T H E   D U C K

## HOUSE MOCKTAILS

### Mango Sunset – £4.50

A vibrant mix of mango juice, grenadine, and soda

### Orange & Cran Cooler - £6

Non-alcoholic orange gin, cranberry juice, lime, and star anise

### Gingerbread Apple Fizz - £5

Apple juice, ginger beer, Speculoos Monin syrup

## SOFT DRINKS

### San Pellegrino Sparkling Juices – £3.00

Limonata (Lemon)

Melograno (Pomegranate & Orange)

### Fruit Juices – £3.50

(Apple, Cranberry, Mango, Orange, Pineapple, Tomato)

Hildon 750ml Still or Sparkling Water – £4.00

330ml Bottled Coca-Cola – £3.00

Coca-Cola Zero – £2.50 / £3.75

Lemonade – £2.50/ £3.75

Lime & Soda – £2.00 / £2.75

Elderflower & soda £2.50/£3.75

## HOUSE COCKTAIL

### Wobbly Duck – £10

Limoncello, gin, Prosecco, popping candy

### Cranberry Aperol – £10

Aperol, Prosecco, soda, cranberry

### Negroni Sbagliato – £9

The iconic Italian cocktail with a sparkling twist – bitters, vermouth, and Prosecco

### Cherry Amaretto Sour – £10

Sweet cherry syrup, Amaretto, almond

### Flat White Espresso Martini – £12

Kahlúa, Baileys, Jasper's espresso, vanilla

### Shanky's Duck – £10

Shanky's Whip Irish liqueur, vodka, whipped cream, cinnamon

### Winter Storm – £12.00

Spiced rum, Triple Sec, lime, ginger ale

### Hugo Spritz – £9

St-Germain elderflower liqueur, Prosecco, and soda, finished with fresh mint.

## BEER & CIDER

### Hawkstone Apple Cider – £5.50

Rekorderlig Strawberry & Lime – £4.25

### Draught Beer

Estrella Galicia Lager – £6.00 / £3.55

### Bottled Beer

Hawkstone lager £4.50

Gluten-Free Estrella Galicia – £4.00

### De-Alcoholised Beer – £4.25

Lucky Saint 0.5% Lager

Lucky Saint 0.5% Hazy IPA

Isle of Wight Beer from Yates Brewery – £6.00

Beachcomber – A straw-coloured, easy-drinking summer ale with a distinctive fresh aroma and a crisp, clean hoppy finish. 4.3% ABV

Islander – A smooth, amber-coloured Isle of Wight bitter, brewed with Goldings & Chinook hops for a full-bodied taste. 4% ABV

Plum Porter – A dark ruby, full-bodied ale with smooth chocolatey malt, biscuit undertones, and rich jammy plum flavors with a mild tartness. 5% ABV