



*Festive Season*

GREAT BRITISH  
RESTAURANT  
2022

D U K E S  
LONDON



# a Magical Christmas at DUKES

The magic of Christmas is forever and its greatest gifts are unforgettable moments shared with family and friends.

*Celebrate the festive season at DUKES London.*

Join us as we deck the hall and spread the joy throughout the hotel, making sure our hidden Christmas wonderland brightens up this precious tradition, creating new and everlasting memories.

Get into the holiday spirit with delicious festive cuisine and themed tipplings, from the warmth of your favourite country house in the heart of St. James's. Visit us and settle in comfort during these wintry nights.

From the aroma of pine needles together with spiced mulled wine, to the twinkling lights and cosy surroundings, we make sure to deliver exceptional experiences all year long; with a distinctive touch during this special time.



# Festive menu

Available from 1st December - 31st December  
12pm - 9:30pm

## STARTER

Gin cured Loch Duart salmon  
*Pickled cucumber, salmon pate, soured cream*

Roasted onion squash soup  
*Chestnut shavings*

Venison and black pudding scotch egg  
*Whiskey apple sauce, parsley root*

## MAIN

Norfolk Bronze Turkey Ballotine  
*Sage & onion farce, confit swede, roasted sprouts, cranberry sauce*

Stone bass  
*Winter truffle, celeriac mash, parsley*

Roasted cauliflower  
*Lentil dahl, curried coconut milk, cauliflower cous cous*

## DESSERT

Christmas pudding  
*Prune and Armagnac ice cream*

Dark chocolate fondant  
*Hazelnut sorbet, orange clusters, salted caramel*

Cropwell Bishop Stilton  
*Fig relish, malt bread*

£35.00

per person  
2 Courses

£45.00

per person  
3 Courses

All prices are inclusive of VAT.  
A discretionary 12.5% service charge will be added to your bill.  
Terms and Conditions apply.

# *Christmas* day lunch



*25th December*

*Two seatings at 12pm & 3pm*

*Jerusalem artichoke soup  
Chestnut shavings, winter truffle*

*7-day dry aged duck terrine  
comice pear, duck liver parfait*

*Lemon and thyme sorbet*

*Isle of Gigha halibut  
Potato, white crab, salsify*

*Roasted Norfolk Bronze Turkey Ballotine  
'All the festive trimmings'  
Pigs in blankets, roasted root vegetables, apricot  
and sage farce, cranberry sauce*

*Christmas pudding  
Brandy custard, spiced plums*

*Warm mince pies with coffee or tea*

**£130.00**  
per adult

**£65.00**  
per child

All prices are inclusive of VAT.  
A discretionary 12.5% service charge will be added to your bill.  
Terms and Conditions apply.

# New Year's Eve dinner

Join us for New Year's Eve celebration in Great British Restaurant for a pre-celebratory dinner. Then, welcome in the New Year with our resident bagpiper and join us in the courtyard for the countdown.

Welcome cocktail



Roasted cauliflower soup  
Blue cheese choux



Pressed smoked ham hock terrine  
Scottish langoustine, bramley apple, sourdough



Lemon and thyme sorbet



Loch Duart salmon  
Crab & spelt risotto, crab sauce, sea fennel



Fillet of beef  
Braised feather blade, parsnip, horseradish



Dark chocolate fondant  
White chocolate sorbet, toasted hazelnuts, salted caramel



Champagne truffle



Treats

£130.00

per person

6 Courses

All prices are inclusive of VAT.  
A discretionary 12.5% service charge will be added to your bill.  
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# D U K E S

LONDON

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