



THE GRAND DUCHESS

Our Christmas Menu is available to preorder for parties of two and above.

For bookings and more information please email bookings@the-grand-duchess.com

Arrivals

Temperley Cocktail £10 | Mulled Cider & Tidal Rum £8 | Winter Spice Shrub £4

Dressed Dorset Estuary Oysters *Supplementary £3 per oyster*

Fish 'n' Chips

Lambton & Jackson Smoked Salmon
Soda Bread & Pickles

Crab & Cheddar Tart
Chicken Liver Parfait

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Whole Plaice, Tarragon & Lemon Butter
Partridge, Pear & Pork Stuffing

Pigs in Blankets
Duck Fat Roast Potatoes
Orange Glazed Carrots & Brussel Sprouts
Braised Red Cabbage

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Yule Log, Mince Pie Ice Cream

Baron Bigod, Pickled Walnuts, Buttermilk Crackers *Supplementary £7 per portion*

£50 per person

Departures

Banyuls Rouge, France £6 | 5 Year Sweet Madeira £4.50 | Comice Pear Eau de Vie £12 | Honey Tequila £5

We source all of our fish directly from Cornish day boats. The menu above is subject to change owing to availability. Vegetarian options are available at request. If you have any allergies or special dietary requirements, please let a member of our team know. An optional service fee of 12.5% will be added to your bill.

