



THE
DUKE
OF CAMBRIDGE
TILFORD, SURREY

CHRISTMAS DAY
Lunch 2026

A FESTIVE WELCOME

A glass of Champagne on arrival
Homemade sourdough & whipped salted butter

FESTIVE CANAPÉS

Smoked salmon blini with
crème fraîche & dill

Pigs in blankets with
honey mustard glaze

Wild mushroom arancini (V)

STARTERS

ROASTED CELERIAC

Velouté (V)

Finished with wild mushroom ravioli,
truffle oil and toasted hazelnuts.

HAND-DIVED ORKNEY SCALLOPS

Pan-seared scallops, cauliflower purée,
black pudding crumb, apple and cider
beurre blanc.

CHICKEN LIVER & COGNAC PARFAIT

Served with caramelised onion chutney,
toasted brioche, cornichons and
dressed watercress.

BEETROOT-CURED SCOTTISH SALMON

Horseradish crème fraîche, pickled
cucumber, dill oil and rye crisps.

BURRATA, HERITAGE TOMATO & BASIL (V)

Creamy burrata with winter tomatoes,
basil pesto, aged balsamic and
toasted focaccia.

MAINS

TRADITIONAL ROAST NORFOLK TURKEY

Served with pork, sage & apricot stuffing,
pigs in blankets, duck fat roast potatoes,
honey glazed carrots & parsnips, buttered
Brussels sprouts with pancetta & chestnuts,
braised red cabbage, rich turkey gravy
and cranberry sauce.

DRY-AGED HEREFORD BEEF WELLINGTON

Potato fondant, roasted shallots,
seasonal greens and Madeira jus.
(£15 SUPPLEMENT)

ROAST HALIBUT

Served with crushed Jersey Royals,
samphire, lobster bisque and herb butter.

SLOW BRAISED VENISON SHOULDER

Creamed potato, roasted root vegetables,
crispy kale and blackberry jus.

WILD MUSHROOM, CHESTNUT &
CRANBERRY WELLINGTON (VG)

Served with fondant potato,
winter vegetables and
rich red wine jus.

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

Brandy sauce and
vanilla ice cream.

WHITE CHOCOLATE &
CLEMENTINE CHEESECAKE

Clementine gel, honeycomb
and orange sorbet.

STICKY TOFFEE PUDDING

Warm butterscotch sauce and
Jude's vanilla ice cream.

DARK CHOCOLATE DELICE

Salted caramel,
raspberry sorbet and
chocolate soil.

BRITISH ARTISAN CHEESEBOARD

Godminster Cheddar, Tunworth and
Cropwell Bishop Stilton, served with
homemade chutney, grapes,
celery and artisan crackers.

TEA & COFFEE

*Freshly brewed coffee or a selection of fine teas
served with*



HOMEMADE
MINCE PIE



HANDMADE
CHOCOLATE

£125 PER PERSON

Includes a welcome glass of Champagne, festive canapés,
homemade bread, three-course Christmas lunch
and tea or coffee with festive treats.

CHILDREN'S CHRISTMAS MENU AVAILABLE
FOR GUESTS AGED 12 YEARS AND UNDER

