

The Duck & Dagger

Christmas 2025

Available from 24th November to 24th December

Christmas set menu 2025

(all include mince pies to end)

£5 deposit per person on booking

2 courses £35

3 courses £40



Starters

Seasonal soup, sourdough bread, cheshire butter, chives (g/f*, v)

Rainbow beetroot and goats cheese roulade, homemade gingerbread,
lemon crumb (v)

Pale ale cured salmon, batter scraps, capers, cornichons, shoe string potatoes,
charred lemon, dill emulsion (g/f*)

Warm pigs cheek terrine, pan fried scallop, charred cauliflower, sticky pork broth,
chive oil (g/f)

Sticky figs, baby beetroot, candied pecans, chicory (ve)



The Main Event

Roast crown of turkey, braised turkey leg stuffed Yorkshire pudding,
with all the trimmings (g/f*)

Marmite braised feather blade of beef, horseradish mash, glazed carrot,
beef and chive crumb, kale, cooking liquor

Pan roasted trout, brown shrimp chowder, pickled tempura clams, trout roe,
chive oil (g/f*)

Parsnip and chestnut gnocchi, kale pesto, tenderstem broccoli, kale crisps (v) (ve*)

Pumpkin risotto, candied pumpkin, pumpkin seeds, crispy sage, soft herbs (ve)



Dessert

Spiced Christmas pudding sponge, mince pie parfait, brandy sauce (v)

Dark chocolate fondant, passionfruit curd, passionfruit ripple ice cream (v)

Cappuccino cheesecake, Swiss meringue, cocoa

Mulled wine poached pear tart tatin, coconut ice cream (ve)

g/f - gluten free, g/f - available gluten free, v - vegetarian, ve - vegan, ve* - available vegan*

Scan code for allergen information

