

The Duck & Dagger

Christmas 2026

Available from 1 December

Christmas set menu 2026
(all include mince pies to end)

2 courses £35

3 courses £40



Starters

British onion soup, Gruyère pinwheel, whipped brown butter

Scallop, dashi gel, pickled radish, prawn toast

Turkey leg doughnut, cranberry gel, sage and onion stuffing crumb

Mushroom parfait, mushroom ketchup, wild mushrooms, brioche (v, gf)*

Parsnip fondant, bisque, coriander, pickled shallot (ve, gf)



Mains

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

Red wine poached cod, bourguignon sauce, pomme purée, kale (gf)

Treacle cured feather blade of beef, pomme purée, Vichy carrot, braising liquor (gf)

Slow-braised sticky pig's cheeks, clotted cream mash, braising liquor, fresh apple, pork crackling crumble (gf)*

Beetroot risotto, confit baby beets, kale (ve, gf)



Desserts

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

Chocolate mousse, orange gel, candied orange, chocolate soil (v, gf)*

Cocoa and brown sugar frangipane, boozy cherries, crème fraîche (v)

Red wine poached pear, spiced crumble, vegan vanilla ice cream (ve, gf)

Maple oat milk rice pudding, fresh apple, burnt apple gel (ve)

Cheese and Quackers: three cheeses with apple

Ask your server for today's cheese selection (v) £5.00 supplement

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

Scan code for allergen information

