

The Duke of York Iddesleigh

Christmas Menu 2026



Starters

Smoked Salmon Pate

With a caper salad and granary toast.



Roasted Red Pepper and Tomato Soup

Served with crusty bread and herby croutons (Ve)

Slow Cooked Brisket and Chestnut Fritters

Served with caramelised onion aioli and salad.

(Gluten free bread is available with all starters)

Mains

Roast Crown of Turkey or Slow Roasted Topside of Beef

Served with sausage meat, garlic and thyme stuffing, chipolatas wrapped in smoked bacon, all the trimmings and seasonal vegetables with a rich roast gravy and Yorkshire pudding. (gf available)

Home-made Nut Roast

All the tastes of a festive roast, without the meat or gluten. (gf)

Salmon Fillet

With white wine, prawn and chive sauce, roasted new potatoes and seasonal vegetables. (gf)

Pork Chop

Served with mustard mash, crackling, apple cider gravy and seasonal vegetables. (gf available)

Wild Mushroom and Stilton Tart

Served with roasted new potatoes, salad and a balsamic glaze. (v)

Desserts

Traditional Christmas Pudding

Smothered in brandy sauce. (gf available)

White Chocolate and Baileys Cheesecake

Served with clotted cream vanilla ice cream.

Mulled Wine Poached Pears

Served with spiced shortbread and vegan vanilla ice cream. (other ice cream available) (v)

All followed by Tea, Coffee and mince pies.

Two courses £29.95 Three Courses £37.95

Cheeseboard available at a £4 supplement

From December 1st. Pre order required for all bookings.

£10 per head deposit required.