



## FESTIVE SET MENU

Monday - Friday | 11:00am - 9pm

Sunday | 5pm - 9pm

3-courses £35

### SNACKS

**HAGGIS BONBON** 2.5/each  
whisky mayo

**CHEESY POLENTA CROQUETAS** 🍷 🌾 4/each  
black truffle mayo

**BRIOCHE PULL-APART BREAD** 🍷 10  
whipped honey butter

### choose one from each section

**ROASTED PUMPKIN SOUP** 🍷 🌿  
crème fraîche, puffed pumpkin seeds,  
aged balsamic

**SCOTTISH SMOKED SALMON**  
horseradish cream, rye bread, lemon,  
capers, shallots, chives

**CRISPY PIG CHEEKS**  
pickled red cabbage, wholegrain  
mustard sauce

**BRAISED OX CHEEK BEEF**  
**BOURGUIGNON** 🌾  
pomme purée & glazed carrots

**ROASTED NORFOLK BRONZE TURKEY**  
sausage stuffing, pigs in blankets, duck fat roasties,  
seasonal vegetables, gravy & cranberry sauce

**ROASTED BROCCOLI STEAK** 🍷 🌾 🌿  
broccoli purée, white bean hummus,  
chermoula, winter truffle

### DESSERT

**STICKY TOFFEE WAFFLE** 🌾  
vanilla ice cream

**APPLE & ORANGE MINCE**  
**PIE CRUMBLE**  
Calvados ice cream & custard

**SELECTION OF SORBETS**

### SIDES

**HONEY BAKED CARROTS** 🌿 🌾 7  
almonds, greek yoghurt, salsa verde

**FRENCH FRIES** 🍷 🌾 6

**TENDERSTEM BROCCOLI** 🌿 🌾 8  
hummus, chilli crunch

Head Chef Jessica Luis



Gluten Free



Vegetarian



Can be made Vegan

Please direct any enquiries related to food allergies or intolerance to your server prior to ordering.  
All prices include VAT. A discretionary 12.5% service charge will be added to the bill.

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