

DUKE & DUCHESS

PARTY PACK



VENUE INFO

The Duke & Duchess is available for hire for all kind of functions, such as birthday parties, private dining, quiz nights, after work drinks, leaving dos or corporate parties.

No hire fee just a minimum spend apply.

Bar capacity: Standing x 160/Seating x 100

Bar function room capacity: Standing x50/Seating x40





PARTY MENU

CANAPES

PLEASE SELECT 6 CHOICES, MINIMUM ORDER OF 20 OF EACH
(EACH £1.75)

Beetroot & vodka cured salmon and pickled mooli

Thai fishcakes with chilli & vinegar dipping sauce

Salt cod croquettes with aioli

Stilton and walnut croquettes (v)

Korean chicken wings with kimchi and peanuts

Tempura king prawns with sweet chilli sauce

Mini rib Burger sliders with burger relish

Slat & pepper pork ribs

Malaysian Chicken satay

Ramyun Chicken sliders

Spinach & Goat's cheese samosas (v)

Bean sprout, carrot and radish Spring rolls with dipping sauce (v)

Mini sticky toffee puddings

Mini chocolate Brownie

HOT BUFFET MENU

£20.00 PER HEAD, SELECTION OF 4 (MINIMUM 20 PEOPLE)

Pulled long horn brisket & Boston beans

Cottage pie

Lamb Rogan Josh & pilau rice

Green or red Thai chicken curry with rice

Wild mushroom ragu & parmesan polenta

Chicken Ceasar salad

Paella (meat, fish or veg)

Charcuterie platter, artisan breads and olives

CANAPE & BUFFET MENU ARE NOT AVAILABLE IN DECEMBER. SEASONAL CHRISTMAS MENU
IS PROVIDED. A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL



PARTY PACK

For parties over 20 people. Pre-order only.

- Bucket of beers: Selection of 6 bottled beers - £19.95
- Bucket of wines: Selection of 3 bottles of house wine - £44.95
- Food platter: Selection of 4 tapas (meat, fish & veg) - £18.95

PRIVATE ROOM (MEXICAN BAR) OFFER

Free bottle of bubbly or bucket of beers, plus free food platter when you book a party of 15 or more.

Private Room party packs available Monday - Wednesday for pre-booked parties only.
Minimum spend of £200 apply.

BAR TAPAS

Gordal olives - £4.50,

Croquettas - £5.50,

Whitebait with aioli - £5.50,

Chorizo picante - £5.50,

Tortilla - £5.50,

Salt and pepper Squid with vinegar, spring onion and

sesame dip - £5.50,

Twice cooked Chicken wings in soy sauce, garlic & chilli - £5.50,

Nachos - £6

Platter (selection of 4 choices - £18.95)



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ROSE WINES

Grenache Rose Reserve St. Jacques (FRA) £4.90 £6.50 £18.50
Clean and pure with white cherry and juicy stone fruits. Inner floral notes defined the dry finish with a hint of cherry.

Folonari Pinot Grigio Rose (ITA) £5.70 £7.90 £23.00
Pinot Grigio grapes have rather dark skins and they are left in contact with the fermenting juice for just the right amount of time to give this delicate rose wine its pink colour. With a fragrant nose of flowers and fresh fruit, soft and ripe on the palate, with delicate hints of raspberries this is a very easy wine to drink.

Cotes de Provence Rose Delice (FRA) £28.00
Gentle in colour and body, this is a summertime in a glass. Fresh, clean and lightly fruity.

SPARKLING

Santa Eleni Prosecco £5.95 £25.00
Crisp, fruity, its taste is reminiscent of the fragrance of a fruit cocktail made with apples. This particular fruity sparkling wine is the result of natural fermentation in autoclaves.

Foss Marai Prosecco £36.00
Strada di Guia 109 Prosecco Brut is a spumante wine with an attractive aroma of unripe fruits and acacia flowers, characteristic of Prosecco grapes.

Perrier - Jouet Grand Brut £7.95 £39.00

Moet & Chandon £7.95 £39.00

Moet & Chandon Rose £45.00

Bollinger Special Cuvee Brut NV £55.00

Veuve Clicquot Yellow Label Nv £9.95 £65.00

Laurent-Perrier Rose £90.00

Cuvee Dom Perignon £180.00

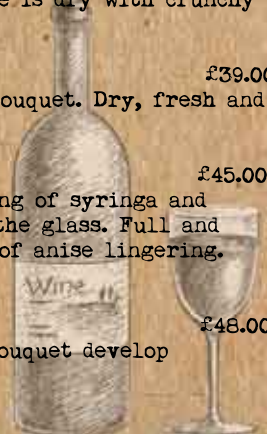
Krug Grande Cuvee £200.00





WHITE WINES

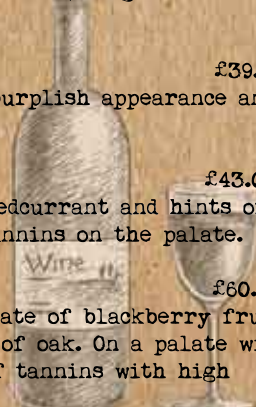
Las Camelias Sauvignon Blanc/Verdejo (SPA)	£4.50	£6.00	£16.50
This wine is filled with tangy, fresh fruits. Dry and fragrant this wine is perfect for a summer's afternoon.			
Pinot Grigio Folonari (ITA)	£5.00	£6.70	£19.00
Light lemon straw colour, dry and light bodied with citrus apple and light spicy floral notes.			
Vistamar Brisa Sauvignon Blanc (CHI)	£5.20	£7.00	£20.00
This wine possesses strong aromas of tropical fruits and white flowers, such as jasmine, as well as touches of citrus. It is juicy in the mouth with delicious acidity.			
The Accomplice Chardonnay (AUS)	£5.60	£8.00	£22.00
An easy drinking wine in classic Australian Chardonnay style. The palate is soft with creamy texture and is balanced by fine acidity to give a clean and very long finish.			
Stone Walker Chanin blanc (RSA)	£5.50	£7.80	£21.50
Grapes selected from low yielding bush vines in warmer regions for maximum phenolic ripeness and fruit expression. Pale straw youthful green hues. Generous exotic fruit aromas. Dry fruit well balanced with crisp acidity and a deliciously juicy tropical & citrus aftertaste.			
Hole In The Water Sauvignon Blanc (NZ)	£7.50	£9.95	£29.00
Fresh, uplifting gooseberry and citrus aromas develop into more exotic guava and mango notes. The palate equally overflows with grapefruit and lush tropical fruits, tangy acidity and just a hint of sweetness to round out the mouth.			
Victoria Park Chardonnay (AUS)(V)			£29.00
The Chardonnay is pale gold with vibrant green hues. Flavours are reminiscent of citrus, honeydew, white peach with a hint of nougat and cinnamon. The palate finishes with a creamy texture and persistent mineral acidity.			
Albarino Eiral 2012 (SPA)			£35.00
Yellow straw in colour with sparkles of brilliant green. The nose displays fresh, clean citrus aroma and a beautiful floral intensity. The palate is dry with crunchy green apple fruit and a refreshing acidity.			
Gavi di Gavi Villadoria			£39.00
Pale straw colour with green tints; very delicate and fruity bouquet. Dry, fresh and harmonious taste.			
Sancerre Fournier 'Les Belles Vignes' (FRA)			£45.00
Clear golden green reflections. Well-developed aromas reminding of syringa and blackcurrant evolving towards fruit cordial after a while in the glass. Full and round at first, followed by a sensation of crispness. A touch of anise lingering. Notes of gooseberries, grapefruit and mineral.			
Chablis Louis Jadot 2012			£48.00
Louis Jadot Chablis is bright, fresh and light, its taste and bouquet develop relatively quickly, up to 5 years.			





RED WINES

- Las Camelias Tempranillo/Granacha (SPA)** £4.50 £6.00 £16.50
This Spanish blend is cherry red in colour with vibrant red fruit flavours, hints of white pepper and a soft, rounded finish. Great with cheeses and spiced meat platters.
- Merlot IGT Folonari (ITA)** £4.80 £6.80 £19.50
Ruby red colour, vinous and herbaceous bouquet, personality and character in the mouth with a pleasantly fruity finish reminding of cherry and plum.
- Kuyen Malbec (ARG)** £5.00 £7.00 £20.00
An easy drinking ruby-red wine with a soft and persistent aroma, a delicate and pleasant bouquet of young wood and a rounded velvety flavour.
- Vistamar Brisa Cabernet Sauvignon (CHI)** £5.50 £7.80 £22.00
This wine expresses aromas of blackberries, plums and black cherries, with hints of vanilla and toast. This is carried through to the plate with notes of caramel and smoke coming through.
- The Accomplice Shiraz (AUS)** £6.00 £8.50 £24.00
Medium weight with soft oak tannins. Sweet red cherries and blackberries are dominant on the palate finishing with a hint of mocha oak.
- Rioja Monte Haro (SPA)** £5.80 £8.50 £23.00
A glossy red-purple colour with an expressive nose of dense macerated red fruits and that toasty spicy oak and chocolate. Full and round and packed full of fruit, crisp acidity and ripe tannins.
- Pinot Noir Reserve St Jacques (FRA)** £25.00
Fresh raspberries and cherries, mixed with mocha and chocolate, combine to give an elegant and fruity wine with notes of wood. The wine has great acidity, offering a long, fruitful finish.
- Victoria Park Shiraz/ Viognier (FRA) (V)** £29.00
The Shiraz gives generous plum and blackberry with a hint of black pepper. While the viognier adds a subtle floral lift through the long finish. 100% vegetarian and vegan friendly wine.
- Medoc Chateau Sigognac 2010 (FRA)** £39.00
A typical Medoc wine, elegant, structured and fruity, with a purplish appearance and aromas of red fruit.
- Valpolicella Ripasso Pasqua (ITA)** £43.00
Ruby-red, this wine offers intense aromas of wild cherries, redcurrant and hints of toasting. A rich and full bodied wine, with sweet and round tannins on the palate.
- St-Julien Connetable de Talbot 2010 (FRA)** £60.00
A brambly, savoury nose is coupled with a nicely balanced palate of blackberry fruit, oak and supporting tannin. On a nose wine is gamy with hints of oak. On a palate wine is complex full with dark fruits almost chewy. It has a lot of tannins with high acidity. It's wrapped up with round lingering finish.





MARTINIS

Cosmopolitan £7.95 241

Belvedere Citrus, Triple sec, lime juice & touch of cranberry juice. Comes with a flamed orange peel.

Espresso Martini £8.50 241

Absolut Blue and kahlua shaken with a strong shot of espresso.

Polskie Martini £7.95 241

Zubrowka, Krupnik Honey Vodka shaken with apple juice.

French Martini £7.95 241

Vodka, raspberries and Chambord shaken with pineapple juice.

Pornstar Martini £7.95 241

Absolut Vanilla, fresh passion fruit shaken with passion fruit puree served w/ a shot of Prosecco.

Premium Vodka or Gin Martini £8.50

Ask a member of staff about our great spirit selection and have it with olives or a twist, just as you like it!

Manhattan £8.50

Tell us the way you like it the most. Bourbon of your choice, bitters & orange peel.

Boulevardier £8.50

Bourbon, Vermouth & Campari, stirred with ice and finished with orange peel.

CoCohita £7.95 241

Coconut infused Margarita. Tequila shaken with, lime juice, Coco Kanu and coconut syrup.

Mexpresso Martini £8.50 241

Olmecca Altos Tequila, kahlua shaken with a strong shot of espresso.

CHAMPAGNE COCKTAILS

Bellini £7.95 241

A white peach puree with peach liqueur topped with Prosecco.

Kir Royal £7.95 241

Creme de Cassis topped with Moet & Chandon Champagne.

Champagne Julep £8.50

Bourbon, fresh mint and a touch of sugar topped with Champagne.

Classic Champagne Cocktail £7.95

Brown sugar cube soaked in Angostura bitter and Hennessy VS and topped with Champagne and orange zest.



LONG COCKTAILS

Long Island Iced Tea £7.95 241

Vodka, gin, rum, tequila, triple sec and fresh lemon juice shaken together, topped with coke.

Dark N Stormy £7.95 241

Goslings black rum, shaken with Angostura and fresh lime topped with ginger beer.

Strawberry mule £7.95 241

Absolut Blue, fresh strawberries and limes with touch of sugar built over ice, topped with ginger beer.

Mojito £7.95 241

Havana Anejo 3yo, garden mint, fresh limes and a touch of sugar, built over crushed ice.

Spiced Mango Mojito £7.95 241

Morgan Spiced Rum, Fresh lime, Mango and mint with touch of sugar built over crushed ice.

Diablero £7.95 241

Cachaca, Creme de Cassis shaken with lime & gomme served over ice and Ginger Ale.

Margajito £7.95 241

Olmea Reposado Tequila, Agave Syrup, mint & lime juice served over crushed ice.

Mosquito £7.95

Glenmorangie Whisky, Creme de Peche, mint, sugar & lime juice served over crushed ice.



DRAUGHT BEERS

Guinness - £4.70 / 1664 - £4.80 / Heineken - £5.00 / Cloudy Apple Cider - £4.80 / Birra Moretti - £5.00 / Amstel - £4.70 / Three Hops Craft Lager - £5.10 / Desperados (2/3 pint) - £5.00 / Real Ales £4.50 / Coast to Coast Craft Pale Ale - £5.40

BOTTLES

Sagres - £4.20 / Birra Moretti - £4.30 / Desperados - £5.00 / Bulmers - £5.00 / Beck's Blue(non-alc) - £4.00 / Bulmers Pear - £5.00 / Sol - £4.30 / Old Mout Cider - £5.10

CRAFT BOTTLED BEER

Monteith's Summer Ale / Monteith's India Pale Ale IPA / Brewdog Punk IPA / Monteith's Southern Pale Ale - £4.80

2 FOR 1 NOT AVAILABLE IN DECEMBER AND DURING PRIVATE HIRE



SHORT COCKTAILS

Caipiroska £7.95 241

Absolut Blue, fresh limes and touch of sugar served on crushed ice. Ask staff member for a Caipirinha with Brazilian Cachaca instead, if that's what you prefer.

Bramble £7.95 241

Gin served with fresh lemon juice, sugar & Creme de Mure over crushed ice. Ask a staff member for a fresh Bramble with fresh blackberries.

Tequila Old Fashioned £8.50

Olmeca Altos, Grand Marnier, brown sugar, bitters & finished with orange peel.

Kerplunk £8.50

Olmeca Altos shaken up with Polish honey vodka 'Krupnik', touch of cranberry juice and lime.

Big Yin £7.95

Chivas Regal 12yo Whisky and Benedictine shaken with egg white, touch of sugar and fresh lime juice served over ice.

Negroni £7.95 241

Classic bitter/sweet aperitif made of Campari, your choice of Gin and sweet vermouth served with orange peel.

Caipirinha £7.95 241

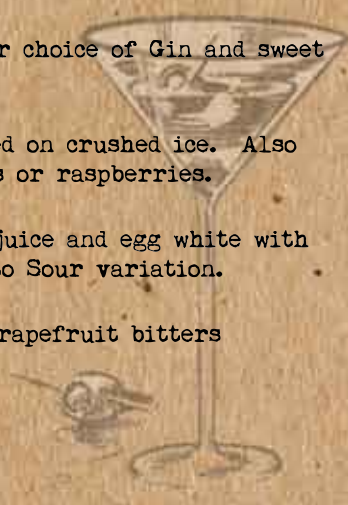
Cachaca prepared with fresh limes and sugar served on crushed ice. Also available with seasonal strawberries, blackberries or raspberries.

Whiskey/ Amaretto Sour £7.95

Makers Mark shaken with Angostura, fresh lemon juice and egg white with touch of sugar, ask a staff member for an Amaretto Sour variation.

Jumpin Jack Smash £7.95 241

Jack Daniels shaken with honey, lemon juice and grapefruit bitters





DAVID & DUCHESS

NOTES





FIND US ONLINE



HEDUKEANDDUCHESS.CO.UK



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