

The background of the entire page is a soft, out-of-focus bokeh of warm, golden-yellow lights. In the top-left corner, there are branches with small, light-blue leaves and clusters of tiny gold berries. Two large, paper-like ornaments hang from these branches: one is a muted blue-green and the other is a dusty rose. In the bottom-right corner, there is a large, detailed pinecone with a mix of brown and white, suggesting snow. Next to it is a smaller, teal-colored pinecone. There are also several paper-like starburst or fan-shaped ornaments in shades of blue-green and dusty rose. The text is centered in the upper half of the page.

DUKE OF YORK
BILLERICAY

Festive Brochure 2026



Amazing Feasting Menus

December Events

THURSDAY 3RD – ELVIS TRIBUTE

Paul Lillie is with us on Thursday 3rd December as the legend that is Elvis, the King of rock & roll. Get ready to rock around the Christmas tree with an evening of festive food and drink and we're sure you won't be Lonesome Tonight when you hit the dancefloor!

THURSDAY 10TH – ADELE TRIBUTE

Say Hello to Maddie as she brings you the very best of Adele here at the Duke of York. With good food, great drinks and lots of festive cheer Rumour Has It this is going to be the perfect night to get you in holiday season mood!

THURSDAY 17TH – BEATLES DUO

Come Together and celebrate the holiday season with this fabulous duo at our Beatles tribute night on Thursday 17th December. Join us for an evening of unforgettable music and festive cheer that will make you want to Twist and Shout your way to the dancefloor, it's the perfect way to celebrate the Festive season.

BREAKFAST WITH SANTA SATURDAY 19TH

Start the festive season with a magical morning for the little ones. Enjoy a delicious breakfast from 9am to 11am and a special visit from Santa himself from 9:30am to 11:30am.

CHRISTMAS EVE THURSDAY 24TH – DINNER AND LIVE MUSIC WITH EDEN

Enjoy an evening of festive food, drink & great music. Festive classics and everything in between, our amazing party singer Eden will be getting us ready for the big day!

NEW YEAR'S EVE THURSDAY 31ST – DINNER AND LIVE MUSIC WITH VIP ENTERTAINMENT

Celebrate the New Year the right way with some amazing dinner and music from the decks of the fantastic Jamie.

NEW YEARS DAY – FRIDAY 1ST JANUARY

Wind down for the last few days left of the holiday with a hangover breakfast from 9am or the perfect roast from noon!

Festive Menu

STARTER

Malaysian chicken: crispy chicken strips tossed in a Malaysian spiced mayonnaise dressing with an Asian style salad topped with crushed peanuts & served with a poppadom
Roasted squash, cranberry & cheddar 'sausage roll' with chutney (vg)
Deep fried brie with cranberry sauce & dressed mixed leaves (v)
Roasted vine tomato soup with basil pesto served with roll & butter (vg)
Tempura prawns with plum, ginger & coriander dipping sauce
Duck liver parfait & homemade mulled chutney served with sourdough toast

MAIN

Roast turkey with pork, sage & apricot stuffing, pig in blanket, roast potatoes & turkey gravy
Cranberry & nut roast, roast potatoes, vegan gravy (vg)
Brie, bacon & cranberry festive burger: double patty beef burger with brie, bacon & cranberry sauce with iceberg lettuce & onions served in a brioche bun topped with pig in blanket with chips on the side
Game pie: slow braised pheasant, venison & rabbit, smoked bacon & fig pie in shortcrust pastry served with creamy mashed potato & gravy
Salmon fillet with a lobster bisque & crushed potatoes topped with pea shoots
Pork belly, whole grain mustard mash, cider gravy, crackling & apple sauce
Mushroom, goat's cheese & chestnut truffled risotto topped with crispy sprouts (v)
Rump steak, peppercorn sauce, chips & grilled tomato
(Served Medium. £3 Supplement)

Turkey, Cranberry Nut Roast, Salmon, Pork Belly & Game Pie served with seasonal vegetables

DESSERT

Traditional plum pudding & brandy sauce
(vg on request served with vanilla pod ice cream)
Pistachio cheesecake served with white chocolate ice cream, pistachio sauce & chocolate crumb
Warm cherry pie & Amaretto custard
Kinder Bueno brownie drizzled with white chocolate and hazelnut sauce served with vanilla ice cream & warm chocolate sauce
Winter Berry Eton Mess: winter berries, meringue pieces, whipped sweetened cream & vanilla ice cream
Trio of sorbet (vg)
Cheddar, brie & stilton with mulled chutney, biscuits, grapes & celery
(£2 Supplement)

2 COURSES FROM £29.95 | 3 COURSES FROM £34.95

Festive Buffet Menu

**Looking for something a little different?
Why not book one of our festive buffets...**

Turkey, sausage meat stuffing & cranberry sliders
Pigs in blanket
King prawn & smashed avocado crostini
Barbecue chicken drumsticks with sriracha mayo dip
Free range egg & ham crostini
Selection of crisps
Mince pies

Price £15.95 per person
Platters available for 10 people and over
Available Monday 23th Nov – Saturday 19th December

Monday - Thursday Noon - 9pm
Friday - Saturday 12 - 5pm

Special January Offer

**20% DISCOUNT OFF OF ALL
CHRISTMAS PARTIES HELD IN JANUARY**

Christmas Day Menu

STARTER

King prawn in Bloody Marie Rose sauce with smashed avocado topped with smoked salmon & served with buttered granary bloomer

Duck liver parfait, mulled wine chutney & sourdough toast

Goat's cheese, beetroot & pistachio terrine served with crostinis & fig chutney (v)

Roasted vine tomato soup with basil pesto served with roll & butter (vg)

MAIN

Roast turkey with pork, sage & apricot stuffing, pig in blanket,

Yorkshire pudding, roast potatoes & turkey gravy

Festive nut roast, apricot, sage & onion stuffing, Yorkshire pudding, roast potatoes & vegetarian gravy (v)

Salmon fillet with a lobster bisque & crushed potatoes topped with pea shoots

Rump of lamb with dauphinoise potatoes, rosemary & red wine jus

Butternut squash, sage, ricotta & pine nut Wellington served with dauphinoise potatoes & white wine & Dijon cream sauce (v)

All meals served with honey roast parsnips, brussel sprouts with roasted chestnuts, broccoli & carrots

DESSERT

Traditional plum pudding & brandy sauce

(vg on request served with vanilla pod ice cream)

Pistachio cheesecake served with white chocolate ice cream, pistachio sauce & chocolate crumb

Warm cherry pie & Amaretto custard

Kinder Bueno brownie drizzled with white chocolate and hazelnut sauce served with vanilla ice cream & warm chocolate sauce

Winter Berry Eton Mess: winter berries, meringue pieces, whipped sweetened cream & vanilla ice cream

Trio of sorbet (vg)

Cheddar, brie & stilton with mulled chutney, biscuits, grapes & celery

3 COURSES £99.95

3 COURSE CHILDREN'S UNDER 12 £49.95

Boxing Day Menu

STARTER

Malaysian chicken: crispy chicken strips tossed in a Malaysian spiced mayonnaise dressing with an Asian style salad topped with crushed peanuts & served with a poppadom
Roasted squash, cranberry & cheddar 'sausage roll' with chutney (vg)
Deep fried brie with cranberry sauce & dressed mixed leaves (v)
Roasted vine tomato soup with basil pesto served with roll & butter (vg)
Tempura prawns with plum, ginger & coriander dipping sauce
Duck liver parfait & homemade mulled chutney served with sourdough toast

MAIN

Steak in ale pie: British beef, slow cooked with onions & dark ale in a rich sauce in shortcrust pastry served with chips or mash & gravy
Roast turkey with pork, sage & apricot stuffing, seasonable vegetables, pig in blanket, roast potatoes & turkey gravy
Cranberry & nut roast, roast potatoes, seasonable vegetables & vegan gravy (vg)
Salmon fillet with a lobster bisque & crushed potatoes topped with pea shoots & served with seasonal vegetables
Pork belly, whole grain mustard mash, cider gravy, crackling & apple sauce
Mushroom, goat's cheese & chestnut truffled risotto topped with crispy sprouts (v)
Brie, bacon & cranberry festive burger: double patty beef burger with brie, bacon & cranberry sauce with iceberg lettuce & onions served in a brioche bun topped with pig in blanket served with chips
Deep fried haddock in batter served with chips, homemade tartare sauce & lemon wedge
Sirloin steak, peppercorn sauce, chips, grilled tomato & dressed rocket (£5 supplement)

DESSERT

Traditional plum pudding & brandy sauce
(vg on request served with vanilla pod ice cream)
Pistachio cheesecake served with white chocolate ice cream, pistachio sauce & chocolate crumb
Warm cherry pie & Amaretto custard
Kinder Bueno chocolate brownie drizzled with white chocolate and hazelnut sauce served with vanilla ice cream & warm chocolate sauce
Winter Berry Eton Mess: winter berries, meringue pieces, whipped sweetened cream & vanilla ice cream
Trio of sorbet (vg)
Cheddar, brie & stilton with mulled chutney, biscuits, grapes & celery

2 COURSES FROM £34.95 | 3 COURSES FROM £39.95

New Year's Eve Menu

STARTER

King prawn in Bloody Marie Rose sauce with smashed avocado topped with smoked salmon & served with buttered granary bloomer

Duck liver parfait, mulled wine chutney & sourdough toast

Goat's cheese, beetroot & pistachio terrine served with crostinis & fig chutney (v)

Roasted vine tomato soup with basil pesto served with roll & butter (vg)

MAIN

Supreme of chicken wrapped in pancetta with boulangère potatoes, champagne velouté sauce, chicken & sage crumb

Salmon fillet with a lobster bisque & crushed potatoes topped with pea shoots

Rump of lamb with dauphinoise potatoes, rosemary & red wine jus

Butternut squash, sage, ricotta & pine nut Wellington served with dauphinoise potatoes & white wine & Dijon cream sauce (v)

Sirloin steak, peppercorn sauce, chips, grilled tomato, roasted flat mushroom & dressed rocket

All meals served with seasonal vegetables

DESSERT

Traditional plum pudding & brandy sauce

(vg on request served with vanilla pod ice cream)

Pistachio cheesecake served with white chocolate ice cream, pistachio sauce & chocolate crumb

Warm cherry pie & Amaretto custard

Kinder Bueno chocolate brownie drizzled with white chocolate and hazelnut sauce served with vanilla ice cream & warm chocolate sauce

Winter Berry Eton Mess: winter berries, meringue pieces, whipped sweetened cream & vanilla ice cream

Trio of sorbet (vg)

Cheddar, brie & stilton with mulled chutney, biscuits, grapes & celery

3 COURSE DINNER & LIVE MUSIC £64.95

Terms & Conditions

T&C'S

FESTIVE MENU & BOXING DAY

A £10 per head non-refundable deposit must be paid
no later than 14 days after the booking date.

XMAS DAY & NEW YEAR'S EVE

£30 deposit paid no later than 7 days after day of booking
& a pre-order must be completed for all bookings 14 days before booking
We require a pre-order for all tables + for Festive Menu, Boxing Day, Xmas
Day & New Years Eve

All bookings, deposits & pre-orders can be completed when booking online.

Large parties could be accommodated on separate tables
ONE bill per table provided & 10% service charge applied to tables

FESTIVE SERVICE & FESTIVE OPENING TIMES

Festive Celebration Menu available: 23/11 - 31/1

Excluding Christmas Day, Boxing Day, NYE from 3pm

Christmas Day - Open for drinks from Midday & two food service
sittings staggered between 12 - 1pm & 2nd sitting between 3.30pm - 4.30pm

Boxing Day - Breakfast 9 - 11am. Food Served 12 - 6pm

Sunday 27th - Wednesday 30th - Normal Opening & Food Service Hours

New Year's Eve - Normal Food Service until 5pm. NYE bookings from 7pm.

New Year's Day - Open for drinks as normal.

Breakfast 9am - 11am then 12 - 6pm

**DUKE OF YORK, SOUTHEND ROAD,
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