



Private dining at The Ducane

Chowder of corn, saffron and potato flecked with parsley, croutons and locally baked bread.

Timbale of Oak Smoked salmon, cured Gravlox and salmon caviar, crème fraiche and lemon oil

Confit leg of Gressingham Duck, Puy lentils with bacon, frizzy salad, blackberry dressing.

Mousse of Celeriac and tarragon, sautéed wild mushrooms and pencil leeks.

Roasted Rump of local salt marsh lamb, roasted butternut squash and rosemary, confit garlic and a rich basil and merlot reduction, dauphinois potatoes.

Baked fillet of Line caught halibut, saffron potatoes, melted little gem and asparagus, chive and guzurtstraminer cream, dived scallops.

Mignon of 31 day Aged local Beef, sauté of candy onions, treacle cured black bacon, oyster mushrooms and peppercorns, creamed Madeira sauce, thyme and potato pancake.

Asparagus and watercress croustade with grilled marinated halumi and salsa Verdi.

*Sable of Raspberries, orange Chantilly, raspberry
crush.*

*Warm pistachio and chocolate brownie, Mexican
vanilla ice cream, dark chocolate sauce.*

*Lemon Grass Pannacotta, red berry compote, lime
and lemon syrup.*

*A tasting plate of regional cheeses, quince jelly, our
chutney, wafers, spiced nuts.*



£25.00