



Private dining at The Ducane

*A light leek and potato soup with snipped chive,
croutons and locally baked bread*

*Roulade of Oak Smoked salmon, crayfish tail
cerviche, lemon crème fraîche.*

*Our smoked Duck Breast, raspberry dressing, frizzy
salad and beetroot.*

*Blue Cheese Pannacotta, Mulled red wine poached
pear, pickled walnuts.*

*Roasted Sirloin of Local 31 Day aged Beef,
horseradish dauphinois, rich red wine, shallot and
thyme gravy.*

*Breast of local free range chicken sautéed wild
mushrooms, sweetcure smoked bacon, candy onions,
fondant potato and baby spinach*

*Pan fried fillet of Sea bass, seared scallops, crushed
new potatoes, asparagus and a herb and roquette oil
dressing.*

*A puff pastry casket layered with spinach,
asparagus, artichokes and a tarragon cream sauce,
salad and new potatoes.*

*Chocolate Trio, chocolate truffle mousse, warm
chocolate brownie, chocolate ice cream and sauce.*

*A selection of regional cheeses quince jelly, our
chutney, wafers and spiced nuts.*

*Raspberry Champagne and vanilla cream, home
made shortbread.*

*Crème Brulee, fresh fruit passion fruit and orange
sauce.*



£19.50