



*Private Dining at The Ducane*

*Amuse Bouche*

*Lobster, scallop and our hot smoked salmon, caviar and  
toasted brioche.*

*A pressing of ham hock, braised duck, spinach and black  
truffle, walnut oil dressing, celeriac and Bramley  
remoularde.*

*Fricassee of artichokes, asparagus and shitake mushrooms,  
tarragon foam, corn and sesame tuille.*

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*Champagne water ice with raspberries.*

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*Seared fillet of local 31 day aged beef shallot and thyme  
rostii, shallot soubise, merlot reduction with morels, parsnip  
beignet.*

*Pan fried fillet of turbot, oyster shot with cucumber and  
lime, poached fennel and leek, star anis reduction.*

*Wild mushroom soufflé, pea shoot salad, goat's cheese  
parfait and parmesan tuille.*

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*Iced Parfait of cinder toffee and toasted almonds, maple  
syrup goat's milk ice cream, candy floss.*

*Baked Raspberry Pavlova Bombe, pot purri of exotic fruits.*

*Dark Chocolate Tart, white chocolate Chantilly with orange,  
hot chocolate and coffee syrup with amaretto.*

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*Crispy Goats cheese encased in brioche crumbs, ground  
almonds and walnuts, tossed frizzy salad, cranberry  
compote.*

*Home made truffles.*



*£50.00*