the

BANQUET

The Duke Party Menu

STARTERS

Twice baked, cheese & smoked haddock soufflé
Maple glazed bacon rib, toffee apple puree, kohlrabi, cider vinaigrette
Baked St. Marcelin, honey & grape mustard in crispy brick pastry, apple & walnut salad, puffed rice

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MAINS

Pan fried sea bass, coriander crushed new potatoes, lemon & caper beurre blanc
Herb gnocchi, wild mushrooms, spinach, Madeira cream, Parmesan
Merryfield farm duck breast, dauphinoise potatoes, baby carrots, sour cherry jus

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DESSERTS

White chocolate cheesecake, raspberry, dark chocolate glaze
Classic vanilla creme brulée, mulled pear, golden syrup biscuits
Trio of local artisan cheeses, quince, biscuits

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2 courses	*27.5*
3 courses	*32.5*

Please ask for a list of our allergens before ordering. A discretionary 12.5% service charge is added to every bill & shared fairly between all the team. Please opt in to a donation to support MNDA charity.