

THE DUKE OF RICHMOND HOTEL

THE DUKE OF CAMBRIDGE MENU £50 PER PERSON

CHILLED GARDEN PEA SOUP (ve)

mint cream

ORIENTAL DUCK SPRING ROLL hoisin dip, compressed cucumber

CONFIT PORK RILLETTE herb crostini, apple compôte, pickled radish

GUERNSEY FISHCAKE lemon and lime mayonnaise

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SLOW BRAISED FEATHER BLADE OF BEEF smoked mash, confit carrot, red wine jus

PAN FRIED CHICKEN BREAST fondant potato, roasted root vegetables

PAN FRIED SALMON FILLET tarragon potato Rösti, white wine velouté

SUN BLUSHED TOMATO AND RICOTTA SPRING ROLL (ve) roasted smoked garlic cream

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BITTER CHOCOLATE TART salted caramel

BANANA AND BAILEYS CHEESECAKE caramelised banana, peanuts

WARM CHOCOLATE BROWNIE (ve)

coconut ice cream

SELECTION OF BRITISH AND CONTINENTAL CHEESE celery, chutney, frozen grapes and biscuits

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COFFEE AND TRUFFLES

v = vegan

If you require information on the allergen content of our food please ask a member of staff and they will be happy to help you.

Our chefs will be happy to create a selection of dishes especially for our diabetic guests.