

Ducane Du Jour

“Example Du Jour changes daily”

Cream of wild mushroom soup, crème fraiche, croutons and locally baked bread

A combination of our honey and lemon smoked salmon, mackerel and crayfish tails,
mustard mayonnaise

Pan fried chicken livers, chorizo salad, balsamic syrup and a raspberry dressing

Marinated feta cheese, cherry tomatoes, red onion and a poppy seed dressing

.....

Braised feather blade of Braxted beef, root vegetables and enriched braising liquor,
mashed potatoes, medley of locally grown vegetables

Roasted breast of free range d'arcy chickens, wrapped in pastry, bacon and
mushroom sauce, baby onions, grain mustard sauce and savoy cabbage

Gratin of sea and shellfish topped with bread crumbs and melted cheddar, new
potatoes and salad

Seared fillet of loch Duarte salmon, crushed new potatoes, wilted spinach, lemon
grass and herb butter

Creamy wild mushroom linguini, shaved parmesan and a side salad

.....

Rich chocolate terrine with chocolate sauce and crème Chantilly

Mulled plum crumble, red wine syrup, vanilla crème fraiche

Tiptree lemon cured sundae, mixed berry compote, Chantilly cream and a red berry
coulis

A selection of ice creams from our good friends and butterfly farm with a pineapple
salsa and fruit coulis