

Ducane Sunday Lunch

Example Sunday Lunch changes weekly

Curried cream of vegetable soup, croutons, locally baked bread.

A combination of Sea and shellfish, expect to find Gravalax, smoked salmon, scallop cerviche, crayfish, smoked mackerel, crème fraiche and lemon dressing, granary bread.

Marinated Feta Cheese, red onion and cherry tomato salad, tossed leaves, Kalamata olives and balsamic syrup.

A pressing of duck confit, sage and thyme, wrapped in air dried ham and served with pickled walnuts, Cumberland sauce and toasted brioche.

Smoked Haddock and cockle chowder, spiked with tarragon, croutons and locally baked bread.

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Roasted sirloin of Braxted beef, Yorkshire pudding, duck fat roasted potatoes, horseradish hollandaise, rich merlot and thyme gravy

Roasted leg of new season Braxted lamb, duck fat basted potatoes, garden herb and shallot savoury, enriched roasting juices, proper mint sauce and redcurrant jelly.

Pan Fried Fillet of Loch Duarte Salmon, crushed new Potatoes, seared dived scallops, wilted spinach, Basil Pesto dressing.

Wild mushroom, wild garlic, herbs, risotto, shaved parmesan, roquette, black truffle oil

Fillet of line caught deep sea cod, wrapped in Parma Ham, crushed new potatoes, asparagus, white wine and shallot reduction.

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Mulled Plum and red wine crumble, crème fraiche, red wine and vanilla syrup.

Knickerbocker Sundae on Sunday, layers of red berries, little scarlet ice cream, whipped cream and wafer curls.

A selection of regional cheeses, quince jelly, our chutney and biscuits

A rich Dark chocolate terrine with crème Chantilly and bitter chocolate sauce.

Steamed Date Pudding, sticky toffee sauce, English custard