

# The Duke

Canapés as your guests arrive kindly choose 6

Mini bruschetta with sun-dried tomatoes & fresh basil oil (v)

Chicken skewers with lime and chilli

Tomato, mozzarella & black olives (v)

Glazed belly pork skewers

Pork scratching with relish

Smoked salmon with chive & cream cheese (v)

'old school' Chunky chips with dipping gravy

Sticky Sausages with Hoisin Sauce & Sesame seeds

Shredded Oriental Duck with Hoisin, Cucumber & Spring Onion

"Monikas" Spicy Bloody Mary Shots with Russian Vodka & Celery Salt

Rare Fillet of Beef Topped with Wasabi Cream & Black Onion Seeds

Wild Mushroom Crostini Sautéed in Thyme Butter (v)

English Strawberries Dipped in Rich Belgian Chocolate

Eaton Mess Raspberries, Crushed Meringue & Chantilly Cream

## To Begin

\*Kindly choose 2 of the following

Crispy pork cheeks with mustard, apple compote and puffed crackling

'Katie's favourite' Chicken Caesar salad with baby gem lettuce, salsa verde & parmesan crisps

Pan fried king scallops with cauliflower puree and Iberico ham

King Prawns on a bed of grilled gem lettuce and avocado (v)

Homemade chicken parfait

Butternut squash soup with chilli & crème fraîche (v)

## The Main

\*Kindly choose 2 of the following

Fillet of beef with stroganoff sauce and crushed baby potatoes

Slow braised beef with creamy whipped mash potatoes & honey glazed vegetables

Pan Roast corn-fed chicken supreme with crispy marinated thigh served with a chorizo, pea, tomato & Ibenco pancetta salad

Herb crusted fillet of Cod with crushed jersey royal potatoes, celeriac puree & lemon buerre blanc (v)

Maple glazed Aylesbury duck breast with crispy duck fat potatoes & sweet potato puree & plum sauce

Spiced aubergine & confit pepper galette with marinated heritage tomatoes, courgette & mint barley basil oil (v)

Seabas served with crushed jersey potato, dill gnocchi & mussel veloute (v)

Barbecued pork chop with smoked aubergine, tomato concentrate, honey glazed carrots & rosemary sauce

## Dessert

\*Kindly choose 2 of the following

Triple chocolate brownie, homemade salted toffee sauce & strawberry mousse

Crème Brule with ginger shortbread & rhubarb puree

Sticky date pudding with salted caramel foam

Lemon tart with elderflower strawberries

Classic Tiramisu

Brandy snap cigars with whipped sweetened ricotta and cinnamon

Cheese lover's plate

Tea and coffee using our complimentary vintage tea sets

## Evening food

Rustic buffet to include:-

Sliced joints of honey mustard glazed ham

Antipasti platter with cured meats and vine tomatoes

Caramelised chutneys and pickles

Selection of breads & crackers

Crunchy coleslaw

Cheese board to include Brie, Camembert, Stilton, Cheddar, grapes, crunchy gala red apples and slated cashews.

## "What about the kids"

Bella's cheesy past bake (v)

Lincolnshire bangers and mega mash

Z.A.Z.A's homemade chicken goujons

\*All served with seasonal vegetables.