THE DUKE
ON THE TEST

New Year's Eve
MURDER MYSTERY MENU

STARTERS

Baked King Scallops

Chorizo, Cauliflower Puree, Bacon and Herb Crumb (GFO)

Game, Wild Mushroom & Pistachio Terrine

Chicory & Orange Salad, Sourdough Toast (GFO)

Charred Leeks

Hazelnut Creamed Shallots, Saffron Potatoes, Sauteed Mixed Mushrooms (VGO, GFO)

MAINS

Slow Braised Beef Short Rib

Duchess Potatoes, Roasted Shallots, Glazed Carrots, Thyme Jus (GFO)

Crab & Herb Crusted Fillet of Cod

Seaweed Potato Terrine, Tenderstem Broccoli, Lobster Sauce, Yuzu Pearls (GFO)

Butternut Squash & Ricotta Ravioli

Sage Beurre Noisette, Toasted Hazelnuts, Parmesan Shavings, Crispy Sage (V)

DESSERTS

Sticky Toffee Pudding

Caramel Pecan Sauce, Vanilla Ice Cream (V)

Apple & Calvados Crumble Tart

Rum & Raisin Ice Cream (V)

Raspberry & White Chocolate Delice

Tuile Basket, Roasted Chocolate Soil, Raspberry Soil (V, GFO)

Please let us know if you have an allergies or dietary requirements, all our dishes are freshly made and may contain trace ingredients.
We will add a discretionary 10% service charge to tables of 6 or more.

GF – Gluten Free	DF – Dairy Free	VG – Vegan	V – Vegetarian
GFO – Gluten Free Option	DFO – Dairy Free Option	VGO – Vegan Option	NFO – Nut Free Option