



The Duke's Table Feast

Served on shared Platters

Starters

Duck Liver Parfait with mulled wine jelly and toasted ciabatta

Salt & pepper and lemon squid with a miso mayonnaise and pickled red onion

Baked whole baby camembert with honey and garlic and toasted bread soldiers

Mains

Persian lamb tagine served with Couscous

Mushroom risotto finished with cream and topped with shaved parmesan

The Dukes slow cooked beef cheeks bourguignon style served with creamy mash

Laurent's Potato Gratin

Seasonal greens with olive oil and lemon

Dessert

Whittaker 72% dark Ghana frozen Chocolate Parfait with raspberry compote

Apple and Cranberry Pie with anglaise sauce and salted caramel ice cream

2 Course Table Feast \$39 per Person

3 Course Table Feast \$55 per Person

(Minimum 8 people, needs to be booked 72 hours in advance, one choice per booking)

Available until 31st October 2020