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THE DUKE OF RICHMOND
HOTEL



CELEBRATION MENU 1

£32.00 PER PERSON

Vichyssoise soup (v)

chive crème fraîche

Braised chicken and potato terrine

green apple, celeriac remoulade, crostini

Thai style fish cakes

Asian salad, wasabi, sesame dressing

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Roasted breast of corn-fed chicken

grilled truffle polenta, broad beans and tomato fricassée

Pan seared fillet of cod

pea and clam orzo, saffron fish fumet

Tomato and mozzarella tart tatin (v)

basil pesto, rocket, balsamic

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Berry Eton mess

Chantilly cream, passion fruit

Dark chocolate and raspberry tart

vanilla mascarpone, salted caramel

Selection of British and continental cheese

celery, homemade spiced chutney, grapes and biscuits

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Coffee and chocolates

If you require information on the allergen content of our food
please ask a member of staff and they will be happy to help you.



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CELEBRATION MENU 2

£37.00 PER PERSON

Honey glazed smoked duck

watercress, orange, pomegranate

Treacle cured salmon

fennel, cucumber, caviar crème fraiche, crostini

Wild mushroom tart (v)

crispy hen's egg, herb salad

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Rump of British lamb

chorizo and potato dauphinoise, baby vegetables, rosemary jus

Pan fried fillet of local sea bass

sweet potato, courgette, broad bean, tomato, salsa verde

Crispy halloumi (v)

broccoli, sautéed artichoke, carrot

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Blackberry and almond tart

green apple, clotted cream

Chocolate and hazelnut marquise

praline mascarpone

Selection of British and continental cheese

celery, homemade spiced chutney, grapes and biscuits

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Coffee and chocolates

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CELEBRATION MENU 3

£42.00 PER PERSON

Sark lamb carpaccio

petit ratatouille, frisée salad, truffle dressing, Parmesan

Salad of Guernsey crab and coriander

endive, apple, radish, lemon dressing

Goats' cheese and beetroot mille feuille (v)

pear and caramelised nut salad

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Grilled fillet of Scottish beef

pomme purée, carrot and mushroom fricassée, café au lait jus

Pan roasted fillet of local brill

cherry tomato, peas, farfalle, sauce vierge

Spinach and ricotta tortellini (v)

tomato, baby gem, sherry reduction, Parmesan

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Lemon and lime parfait

caramelised banana, raspberry coulis

Black Forest gâteau

apple coulis

Selection of British and continental cheese

celery, homemade spiced chutney, grapes and biscuits

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Coffee and chocolates

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