



★★★★

THE DUKE OF RICHMOND
HOTEL



JAZZ EVENING
SATURDAY, 23RD FEBRUARY 2019
£45 PER PERSON

Sweet Potato & Corn Vichyssoise (v)

Ham hock terrine and foie gras

crisp granary bread, Sazerac whiskey chutney

Grilled Cajun chicken Caesar salad

Creole style vinaigrette

Warm crab, spinach and smoked cheese quiche

rocket salad

Braised blackened short rib of beef

glazed carrots and broad beans, creamy mashed potato

Duck confit

French beans, carrot purée, burnt orange Bourbon crêpes

Grilled sea bass

Cajun crawfish risotto, spinach and artichokes, seafood bisque

Mushroom and leek tarte tatin (v)

warm cream and thyme emulsion

Croissant 'bread and butter' pudding

scorched glazed apricots, white chocolate crème anglaise

Bacon and Bourbon pecan nut brownie

vanilla ice-cream

Baked cheesecake

maple syrup praline sauce

Selection of British and continental cheese and biscuits

*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.*

Food and beverage prices are subject to a 10% discretionary service charge