

The Duke on the Green

Invites you to

A BUTCHERY MASTERCLASS

Please select one dish from each course

AMUSE BOUCHE

Beef consommé

STARTERS

Confit turkey leg terrine, spiced cranberry chutney toasted potato bread

Beef shin croquette horseradish & beetroot dip

Venison & black pudding duck egg scotch egg, celeriac remoulade

MAINS

28-day aged angus sirloin, blue cheese & broccoli puree, salt caramel roast onion, beef dripping, chips

Mini beef wellington, steak & kidney pudding, short rib bonbon fondant potato, stout gravy

Glazed spiced turkey breast, Autumn vegetable bubble & squeak, roasted greens

PUDDINGS

Chocolate & cherry fondant vanilla ice cream

Bread & butter pudding, whisky custard

Clementine & gingerbread trifle

£ 35

Each course will be perfectly paired with a wine selected by Berkmann Wine Cellars and poured by our own Grape Master.