

# The Duke's Head | Feasting Menu

## {SAMPLE MENU}

*Designed to be shared between family & friends, our feasting menus are only available to parties over eight guests & must be pre-ordered seven days in advance.*

### **Starters...** *All served in the centre of the table*

Black treacle bread, homemade butter

Garden vegetables & hummus

Home-cured & glazed ham, pickled mustard seeds, mustard mayo

### **Mains...** *Please choose two of the following for your group*

Shoulder of Romney lamb

Fore-rib of dry aged beef

Whole roast Goosnargh chicken

Slow-roast pig's head

Whole roast Goosnargh duck (£2 supplement per head)

*All served with trivet potatoes, pommes mousseline, charred hispi cabbage, bashed roots & braised peas*

### **Dessert...** *Please chose two of the following for your group*

Apple tarte fine

Sticky toffee pudding, butterscotch, Chantilly cream

Rhubarb pavlova

A selection of Neal's Yard Dairy cheeses, biscuits, sloe jelly, pickled celery (£2 supplement per head)

*Two course £21.50 Three course £26.50*