

# AT THE DUKE OF RICHMOND

## TENNERFEST MENU

1st October - 30th November 2024  
Two-course £23.50 | Three-course £29.50

### STARTER

**SWEET POTATO AND PARSNIP SOUP (VG)**

**SMOOTH DUCK LIVER PÂTÉ**

*Duke's orange marmalade, toasted bloomer*

**LOCAL SEAFOOD THERMIDOR**

*Herb crumb*

**LEEK AND MUSHROOM TART (V)**

*Rocket, balsamic dressing*

### MAIN COURSE

**BRAISED BEEF SHORT RIB**

*Grain mustard mash, beef bonbon, roasted seasonal vegetables*

**CHICKEN SUPRÊME**

*Sautéed potatoes, buttered kale, peppercorn sauce*

**FILLET OF SEA BREAM**

*Parsnip purée, potato dauphinoise, Romanesco, romesco sauce*

**BUTTERNUT SQUASH AND SPINACH RISOTTO (VG)**

*Chestnut, rocket, Parmesan*

### DESSERT

**WINTER BERRY CLAFOUTIS TART (VG)**

*Ice cream*

**ORANGE CRÈME BRÛLÉE TART**

**CHOCOLATE FONDANT**

*Vanilla ice cream*

**SELECTION OF GUERNSEY AND BRITISH CHEESE**

*biscuits, celery, homemade chutney*

(V) Vegetarian | (VG) Vegan

 Dishes that include products locally grown, caught, reared or produced

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.  
A discretionary 12.5% service charge will be added to all food and beverage bills.