

# James Duckett

at the Old Custom House

## Mothers' Day Lunch Menu

Sunday 14th March, 2010

### *Appetizers on arrival*



#### ***Pistou of Hallwood Farm Vegetables***

*With herbs*

#### ***Grilled Asparagus***

*With 21 year old balsamic, tomato, basil and parmesan*

#### ***Rillette of Blakewell Trout***

*Wrapped in smoked salmon with cucumber and horseradish*

#### ***Terrine of Duck and Foie Gras***

*With chutney, toast and salad*



#### ***Pappardelle***

*With slowly roasted cherry vine tomatoes, spinach and Vulscombe goats' cheese*

#### ***Pot Roast Free Range Creedy Chicken***

*With truffled potato purée and fondant leeks*

#### ***Ragoût of Cod and Mussels***

*With saffron potatoes and leeks*

#### ***Roast Leg of New Season Local Lamb***

*With fondant potato, ratatouille and tarragon jus*



#### ***Churros***

*With spiced chocolate*

#### ***Bannana Soufflé***

*With caramel ice cream*

*(Please allow 15 min)*

#### ***Vanilla Pannacotta***

*With marinated red fruits and biscotti*

#### ***Selection of Local and Continental Cheeses***

*With quince jelly and lavosh*



#### ***Coffee or Tea***

*Served with with petit fours*

**Three courses, appetizers, tea or coffee with petit fours, £29.00** (Childrens' portion size £17.00, inclusive of choice of soft drink)

Plus, special Mothers' Day champagne offer, Champagne Gremillet Brut, £5.00 off at £24.50 a bottle – or, by the glass at £5.00