

James Duckett
at the Old Custom House

Tastes and Flavours
of the Old Custom House
Tasting Menu

*Terrine of foie gras and wood pigeon
with tahnini, dates and grilled flat bread*

*Chateau la Passonne
Loupiac 2005*

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*Ragoût of shellfish
with tomato, fennel and saffron*

*Domaine Serge Laporte
Sancerre Chavignol 2008*

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*Creamed Hallwood Farm jerusalem artichokes
with artichoke crisps, herbs and truffle oil*

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*Creedy chicken leg stuffed with black pudding,
lemon and thyme on a risotto of pearl barley
with gem lettuce and a sherry sauce*

*Domaine La Roquette
Chateauneuf du Pape 2005*

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Selection of local and continental cheeses

Churchill's Finest Reserve Port

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*Pyramid of lime parfait
with caramelised figs*

*DOC Aleatico
Salice Salentino 2002*

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Coffee served with Florentines

£65.00 per person