



Private Dining at the Ducane

Rich roasted tomato and basil soup, pesto, croutons and locally baked bread.

Flaked smoked mackerel bound with a sharp lemon mayonnaise, tossed salad leaves and a herb oil and lemon dressing.

A pate of chicken livers with port, thyme and brandy, red onion compote, toasted bloomer

Marinated Feta cheese, cherry tomatoes, toasted walnuts and a citrus dressing.



Pan fried Lambs liver, wicks manor bacon, onion gravy, creamy mash and curly kale.

Norfolk free range turkey and wicks manor Gammon pie, topped with puff pastry, buttered new potatoes.

Pan fried fillet of organically reared Salmon, crushed new potatoes, wilted spinach and a garlic and crayfish butter.

Linguini of chestnut and wild mushrooms, baby spinach, garlic and a tarragon cream, shaved parmesan and side salad.



Tiptree late harvest raspberry crème brulee

Lou Lou's bread and butter pudding, Poached champagne apricots and English custard

A selection of ice creams from our friends at butterfly farm, pineapple salsa and fruit coulis.

A mousse of Belgium chocolate, crème Chantilly and coffee bean sauce.



£17.50



Private Dining at the Ducane

Curried Parsnip and bramley apple soup with croutons and locally baked bread.

Classic Prawn cocktail with crayfish tails, Marie rose sauce and salad leaves, granary bread.

Chargrilled chicken salad with shaved parmesan, mustard dressing and croutons.

Baby mozzarella pearls, cherry tomato and basil salad.



Loin of Wicks Manor Farm pork loin, roasted Provencal vegetables, braised spiced cous cous, tomato dressing.

Slow braised lamb and rosemary casserole topped with a herb crumb crust, creamy parsley mash.

Seared fillet of gilt head bream, crushed garlic and coriander potatoes and a cockle and herb butter.

A pot of mushroom and leek fricassee flamed in cognac and topped with bubbling smoked applewood cheese, new potatoes and tossed salad.

All main courses served with a medley of local vegetables to help yourselves to.



Vanilla Pannacotta with red berry compote.

Bramley apple and bramble crumble with vanilla English custard

A selection of ice creams from our friends at butterfly farm, pineapple salsa and fruit coulis.

Sharp lemon posset with home baked shortbread cookies.



£19.50



Private Dining at The Ducane

Cream of mushroom and tarragon soup, chive Chantilly, croutons and locally baked bread.

Poached and smoked salmon tian with crème fraiche, salad and a lemon dressing.

Home smoked Gressingham duck breast, orange salad and a red wine and cinnamon syrup.

Roasted Provençal vegetable and basil salad with cous cous and tossed salad leaves.



Braxted Beef and pucks folly farmers ale pie with seeded puff pastry lid, horseradish and thyme mash.

Slow Braised belly of Wicks Manor farm pork, apple soubise and a rich thyme gravy, fondant potato.

Pan fried fillet of line caught cod wrapped in Parma ham, new potatoes and a caper and lemon dressing.

Asparagus and mushroom risotto, side salad, herb oil and balsamic syrup, shaved parmesan.

All main courses served with a medley of local vegetables to help yourselves to.



Mocha chocolate pot, crème Chantilly and dark chocolate sauce.

Butterscotch roasted bananas, maple syrup ice cream and toffee sauce.

A selection of ice creams from our friends at butterfly farm, pineapple salsa and fruit coulis.

Vanilla Cheesecake with mulled berries and whipped cream.



£25.00