



# THE GRAND DUCHESS

## Private Hire Menu Options

### Canapé Options

£3 per Canapé / £13.50 per guest

Brandade, Potato Skin, Chives

Trout Sausage Roll, Mustard

Smoked Salmon, Rye Toast, Horseradish

£4 per Canapé / £18 per guest

Cuttlefish Croquette, Salted Lemon Aioli

Trout Tartare, Fennel Seed Cracker, Sour Cream, Jalapeño

Cantabrian Anchovy, Focaccia, Pickled Shallot

£5 per Canapé / £22.50 per guest

Cornish Crab Tart, Courgette, Basil, Poppy Seed

Buttermilk Monkfish, Tarragon Mayonnaise

Roast Scallop, XO butter, Lime

### £55 Buffet Menu

Sample is yet to be confirmed.

### £75 Set Menu

Angel Hair Fries

House Bread, Butter, Pickles

Lambton & Jackson Smoked Salmon

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Cornish Crab, Watercress Gazpacho, Jalapeño, Lime

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Halibut, Brown Shrimp, Lemon, Riesling Butter

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Sticky Toffee Pudding, Milk Ice Cream

If there are any dietary requirements within your group please let us know and we endeavour to accommodate these requests, however this is not always possible and trace amounts may be present. In the case of any cancellations or drop in numbers with less than 48 hours notice we reserve the right to charge for the number of guests booked prior to this cut off as produce will have been ordered based on the numbers provided.

Not all ingredients are listed on the menu, if you have any allergies or special dietary requirements, please let a crew member know. A discretionary service charge of 12.5% will be added to your bill. Please note we are a cashless business and accept all major debit/credit cards.

