

WELCOME TO  
THE IOFT AT  
CRAGGY RANGE

DINNER PARTY SERIES  
THU | FRI | SAT - DINNER

WHAT THE DUCK | 129<sup>PP</sup>

SEPTEMBER 18<sup>TH</sup> – NOVEMBER 1<sup>ST</sup>

CANAPÉS & BITES

Duck fat potato bread & butter

Crispy duck skin & garlic toum

Confit duck & caramelised onion toastie

Cured duck breast, endive lettuce cups & roasted grapes

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Grilled white asparagus, duck egg hollandaise & chopped sorrel

Duck liver parfait, toasted crumpets & rhubarb chutney

Shaved fennel & orange salad, mint, toasted pine nuts, citrus vinaigrette

THE MAIN EVENT

Whole roasted duck glazed with mandarin & blood orange

White bean, confit leg & pork sausage cassoulet

Confit duck leg with green pea & lovage purée

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*Baby turnips, peas, asparagus, glazed with duck jus*

*Butter lettuce & radish salad & mustardy buttermilk dressing*

*Pickled red onions, goats' curd, & elderflower dressing*

DUCK GRAVY | MULLED WINE SYRUP | BEETROOT MUSTARD | DUCK FAT PARKER HOUSE ROLLS

PUDDING

Lemon Meringue Pie | Duck fat caramels

MENU IS SAMPLE ONLY AND SUBJECT TO SEASONAL CHANGES