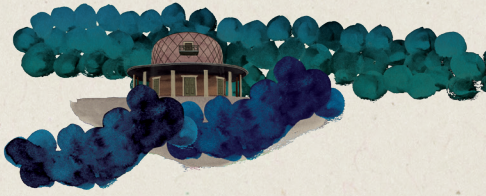
The Duchess Restaurant 2027

Three courses **£100**



Starter

Roasted Vine Tomato & Buffalo Mozzarella Arancini *basil aioli v*

Classic King Prawn Cocktail *marie rose sauce gf df*

Sesame Tuna Tataki *soy & ginger rice noodle salad gf df*

Confit Duck Terrine *orange, pickled fennel, toasted hazelnut dressing gf df*

Mushrooms à la Grecque *maple roasted carrots, crispy smoked chickpeas vg gf df*

Main Course

Fillet of Gilt-Head Bream *brown shrimp & caper butter, sautéed potatoes, summer greens gf*

Roast Loin of Devon Lamb *peat & mint risotto, charred asparagus, lamb jus (£16 supp) gf*

Pan-Seared Supreme of Free-Range Chicken *boulangère potatoes, provençal vegetables, lemon thyme velouté gf*

Caramelised French Onion Tart *pressed herb potato, flash-fried tenderstem, Madeira & rosemary sauce vg*

Whole Poached Dressed Native Lobster *lemon mayonnaise, summer salad, hot rosemary & garlic potatoes (£33 supp) gf df*

Spinach & Ricotta Tortelloni *courgette spaghetti, roasted butternut squash, buerre blanc, parmesan v*

Summer Salad of Baked Loch Duart Salmon *sauce gribiche, roasted sweet potato v gf*

Dessert

Passion Fruit & Coconut Tart *chilli pineapple, mango sorbet v*

Bourbon Vanilla & Sour Cherry Délice *Belgian chocolate ice cream vg gf*

Traditional Sherry-Soaked Summer Berry Trifle

Sticky Date & Ginger Pudding *vanilla bean ice cream, hot butterscotch sauce v*

A selection of Cheeses *biscuits, quince & celery v*

v vegetarian
vg vegan
gf gluten free
df dairy free



Grange Park Opera
SURREY