

VALENTINES TASTING MENU

Saturday the 14th February

£40 per person

**SOMETHING OLD, SOMETHING NEW, SOMETHING BORROWED,
SOMETHING BLUE**

COURSE 1 - SOMETHING OLD

Beef fat soda bread with cultured butter

Broth

The use of soda bread in the British isles dates back to the early 19th century, with some recipes dating back as far as 1817

COURSE 2 - SOMETHING NEW

Cod Bourguignon

This dish is a modern take on the classic French dish Beef bourguignon, which is known for its rich hearty flavour

Pairing - Bollinger Champagne – £15.00 per glass

Fine bubbles, citrus brightness, toasted brioche

COURSE 3 - SOMETHING BORROWED

Pollo in Potacchio

Chicken supreme, parmesan polenta, tomato, rosemary and white wine sauce
This dish is borrowed from the small Italian town of Senigallia which is twinned with the city of Chester

Pairing - Fryers Cove Grenache - Cinsault - £9.75 (250 ml)

Red berries, gentle spice, fresh acidity

COURSE 4 - SOMETHING BLUE

Blueberry Sorbet

Pairing - Love Lagoon shot - £4.50

Blue curaçao, coconut, vanilla, citrus

COURSE 5 - TO A HAPPY FUTURE

Chocolate heart, salted caramel mousse, hot chocolate sauce

Pairing - Chocolate Orange Kiss - £9.50

White chocolate liqueur, Cointreau, Baileys & cream topped with orange and chocolate crumb

COURSE 6 - A GIFT FROM THE TEAM AT THE DUCK

A small box of handmade chocolates to take home with you at the end of the evening

