

The Blue Mallard Fourth Birthday Tasting Menu

To celebrate our fourth birthday we've created a tasting menu taking you on a unique culinary journey, showcasing the best of The Blue Mallard over the last four years. As always a selection of spectacular wines have been matched to the courses.

The Menu...

A glass of Prosecco to welcome you

Causeway Farm cauliflower and summer truffle soup

Edible Garden

An English country garden that looks good enough to eat...

*Kenton Vineyards, Bacchus, England, 2013**

Lollipops

'Sweet' treats that will surprise you!

*Biferno Rosso Reserva, Italy, 2012**

Tasting of scallop

Assiette of scallops, squid ink risotto, scallop tuile

*Mandarossa, Viognier, Italy, 2013**

The ultimate steak and chips

Waterbath cooked Taylors Farm flat iron, beef dripping chips, wild mushroom, red onion, tomato, Bearnaise sauce, watercress jelly

*Twenty Eight Road, Mourvedre, Australia, 2010**

Kir royale Espuma

Mallard favourite desserts

Warm chocolate fondant - Lemon tart, raspberry jelly

Sticky toffee pudding crispy wontons, butterscotch dipping sauce

Baileys and white chocolate cheesecake

*Fontanafredda, Asti Spumanti, Italy**

Baked Camembert

Chutneys, wheat breads, pickled grapes

8 Courses and Prosecco £34.95 per person - Vegetarian options are available, please ask

*Flight of accompanying wines £14.95