

'Seven Decades' Evening

We're taking you back on a culinary journey through the past seven decades with a dish inspired by the trends of each decade!

Menu

50's

Blue Mallard Ration Tin!

Your own tin of our special postwar rations

60's

'Vol-au-vents' Wild mushroom and truffle

Truffle oil dressing

'Deville eggs' Caramelised onion and prosciutto

Pancetta crisp

'Cocktail sausage rolls'

Game sausage, Comte cheese

70's

'Prawn Cocktail'

Poached langoustine, Bloody Mary gazpacho, avocado salsa, paprika tuile

80's

Chicken Kiev, mash and peas

Thyme and onion stuffed chicken, deep fried garlic butter, aerated potatoes, pea souffle

90's

Tournedos Rossini

Taylor's Farm Tournedos steak, rosti potato, duck liver parfait, madeira jus

00's

FAB Ice Lolly

Strawberry ice, vanilla and white chocolate iced parfait, milk chocolate mousse

10's

Tasting of some of The Mallards favourite desserts

Melting milk chocolate fondant, Edinburgh Raspberry Gin and tonic panna cotta, black cherry and amaretto bakewell