

# Gluten-free menu

## To Start

Prawn-Apple Salad in Avocado Roulade with  
Balsamic Reduction, Charcoal Tahini,  
Tempura Fennel Frond, Salmon Roe

The Whole Artichoke: Caramelised Artichoke Purée with Seared Braised Baby Artichoke,  
Artichoke Essence Foam, Sautéed Oyster Mushrooms

## Main Course

Pan-Seared Canterbury Duck Breast with Cherry-Port Sauce,  
Purple Cauliflower Purée, Wild Rice Pilaf,  
Sautéed Broccolini and Chinese Greens

## Dessert

Sugar-Crusted Roasted Pear in Dark Caramel,  
Carrot Spoon-Sweet, Candied Nuts, Blackcurrant Sorbet

## Coffee & Tea

Served in the Drawing Room