General menu

To Start

"Woven" Friulian Lasagna with White Truffle and Porcini Filling, Lodge-Made Ricotta, Spinach Sauce

Main Course

Confit of Canterbury Duck Leg with Redcurrant Sauce, Cauliflower Purée, Sarladais Potatoes, Sautéed Lodge-Grown Asparagus, Silverbeet Leaves

Dessert

Sachertorte à la Pen-y-bryn with Lodge-Churned Apricot Kernel Ice Cream

Coffee & Tea

Served in the Drawing Room

