



ALLERGENS:

French Onion Soup: **Sulphites**, May Contain: **Barley, Kamut, Oats, Rye, Spelt, Wheat, Celery, Egg, Fish, Milk, Mustard, Soybeans, Sulphites, Crustaceans**
 Chive Oil: **Soybeans**
 Sourdough Croutons: **Rye, Wheat**
 Old Winchester Cheese: **Milk, Egg**
 Thirkleby Duck breast: N/A
 Chewy Beetroots: **Soybeans**
 Braised Red Cabbage: **Sulphites**
 Smoked Plum Gel: **Sulphites**
 Confit Duck Suet Bun: **Wheat**, May Contain: **Barley, Celery, Egg, Fish, Kamut, Milk, Mustard, Oats, Rye, Soya, Spelt, Sulphites, Wheat**
 Red Wine Jus: **Sulphites**
 Douglas Fir Cremeux: **Milk, Egg, Sulphites, Soybeans**
 Caramelised White Chocolate Crumb: **Soybeans, Milk**
 Lemon Verbena Curd: **Egg, Milk**
 Douglas Fir Sherbet: N/A

For allergens, please see in **bold**.

Please be aware that due to the way food is currently prepared, it is not possible to guarantee the absence of allergens in our dishes. Keep all food refrigerated, unless stated otherwise.

BANKS BROTHERS WINE PAIRING

We're Banks Brothers, and we're elevating the world of wine, one can, one glass, and one occasion at a time. Not everything comes in the package you expect and our premium canned wine is proof. So screw the cork and embrace the can!

With the starter, Banks Brothers No. 12 Muscadet

A refreshing white wine bursting with flavours of citrus, crisp apple and balanced saline notes of pebbles and seaside. Made by Dominique Martin in the Loire Valley, France.



With the main, Banks Brothers No. 1.1 Syrah Mourvèdre

Made in 2017 by Gordon & Nadia Newton Johnson in Hemel-en-Aarde, this powerful, spicy wine, full of rich flavours of dark fruits and pepper is the perfect accompaniment to the main course.



Banks Brothers Late Harvest Chenin Blanc No. 15.1

A ripe and luscious wine with notes of apple pie, honey, and blossom. Serve straight from the refrigerator.

ONION, DUCK, DOUGLAS FIR



SERVING INSTRUCTIONS

Please read all of these instructions and remove everything from the fridge 30 minutes prior to cooking.

MAIN



30 mins

Duck, Beetroot, Plum

Pan roasted Thirkleby duck breast, served with chewy beetroots, braised red cabbage, smoked plum gel and confit duck suet bun. Finished with a red wine jus.

Ingredients:

Thirkleby duck breast
Chewy beetroots
Braised red cabbage
Smoked plum gel
Confit duck
Suet bun
Red wine jus

Equipment:

1 x baking tray
3 x saucepans
1 x frying pan

1. Preheat oven to 200°C (180°C Fan).
2. On a parchment lined baking tray place the **suet buns** into the centre of the oven for 20 minutes.
3. In a cold pan, add the **duck breast** skin side down then place frying pan over medium heat. Slowly render the fat until it is golden-brown and crispy.
4. Once the fat is rendered, colour the **duck** on all sides lightly. Add to the oven for 10 minutes. Before serving remove and leave to rest for 5 minutes.
5. Meanwhile, in different saucepans over medium heat, add the **red cabbage** and heat through until hot. In the other, add the **beetroot** and **beetroot liquor** and reduce until sticky. In the third saucepan, pour in the **red wine jus** and bring to a rapid boil until reduced by a third.
6. Remove **suet buns** from the oven.
7. To plate, slice the **duck** in half and place to one side of the plate. Pipe the **smoked plum gel** onto the plate and arrange the other components like the photograph provided.

STARTER



10 mins

Onion, Chive, Cheese

French onion soup with chive oil, topped with sourdough croutons and old Winchester cheese.

Ingredients:

French onion soup
Chive oil
Sourdough croutons
Old Winchester cheese

Equipment:

1 x saucepan
1 x cheese grater

1. Pour the **soup** into a saucepan over medium heat and heat until completely warmed through.
2. Pour the **soup** into two bowls, add the **croutons**, grate over the **Old Winchester cheese** and finish with **chive oil**.

DESSERT



5 mins

Douglas Fir, White Chocolate, Lemon Verbena

Douglas fir cremeux served with caramelised white chocolate crumb, lemon verbena curd and Douglas fir sherbet.

Ingredients:

Douglas fir cremeux
White chocolate crumb
Lemon verbena curd
Douglas fir sherbet

1. Sprinkle the **crumb** over the **cremeux** still in its packaging, then remove from the packaging and place onto a plate.
2. Spoon the **lemon verbena curd** next to the cremeux.
3. Finish with the **Douglas fir sherbet**.