



Refettorio

Duck sampling menu

Refettorio is showcasing a fantastic Duck sampling menu. Our head chef Alessandro Bay has put together this three course menu guaranteed to stimulate your taste buds and our Sommelier can recommend some of the best wines from the region to complement each course.

15th March – 27th March 2010

Starter

*Duck breast salad, dandelion and frees salad
Insalata di petto d'anatra, dente di leone e indivia*

Middle

*Home made "Pappardelle" with duck ragout
Pappardelle fatte in casa con ragù d'anatra*

Main

*Pan-fried breast of duck, broccoli, barley and duck sauce
Petto d'anatra in padella, broccoli, farro e salsa d'anatra*

Coffee and petit fours

£35.00 per person

*Please note this menu is not available in conjunction with any other offers or discounts.
Including VAT, excluding 12.5% service charge.*