

**Otto's**  
**Duck Extravaganza Tasting Menu**  
**August 2017**

**4 Courses £47.50**  
**Matching Flight of Wines £37.50**

We source our Ducks from Maison Burgaud, the ducks are free to roam and forage along the marches of the Vendée and are highly sought after for being lean, tender and flavoursome.

These ducks were served at UNESCO's world heritage recognition dinner at the Palace of Versailles as an ode to French food rituals and its singular cuisine with an epic meal for 650 luminaries.

**Salade Landaise**

Warm French Bean Salad, Sautéed Duck Liver and Gizzard topped with Pan-Fried Foie Gras

-----

**Consomme de Canard de Challans en Croûte**

Duck Consommé, Truffled Duck Quenelles and Vegetable Julienne baked in a Puff Pastry Dome

-----

**Canard de Challans au Sang à l'Orange**

Roast Magret of Challans Duck, Summer Vegetables and Blood Orange Sauce

-----

**Pêche Rôtie au Sauternes**

Roast Peach, Sauternes Sauce, Vanilla Ice Cream

Whilst we do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free.

Please ask a member of staff for further information on ingredients before ordering.

All prices include 20% VAT. An optional 12.5% service charge will be added to your bill