

**Odette's @ Home**

**Saturday 23rd January 2021**

*Prepared by our kitchen for you to finish in yours*

Homemade soda bread, whipped butter & snack

**Starter**

Trout, potato, cucumber

*Cured chalk stream trout, garden potato salad, dill pickled cucumber, beetroot ketchup*

**Main Course**

Duck leg, pearl barley, bacon

*Confit duck leg, pearl barley ragu, ventriche bacon, salsa verde, duck fat crumb*

**Dessert**

Chocolate, caramel, blood orange

*Chocolate mousse, salted caramel, blood orange, stout cake*

**Petit four**

Yorkshire rhubarb financier \*(N)

**Three course set menu for £45 per person**

(N) – Contains Nuts

Please inform us of any dietary requirements,  
menu designed be consumed within 2 days.

**All orders must be placed by 5pm on Thursday by email [info@odettesprimrosehill.com](mailto:info@odettesprimrosehill.com)  
Collections on Saturdays between 12pm & 5pm, payment on collection**

Head Chef | Tom Dixon  
Chef Patron | Bryn Williams