



Duke of Devon
Royal Wedding Celebration

May 18th & 19th

HEAR YE! HEAR YE!

This Saturday, 19th of May, 2018.
The Duke of Devon requests the pleasure
of your company at the marriage of
His Royal Highness Prince Harry of Wales
with Ms. Meghan Markle.

Menu served Friday and Saturday

Amuse

Tartlet

Wild game slow cooked with root vegetables
and English condiments, served in a
mini pastry shell and topped with mashed
potatoes and Stilton blue cheese

First Course

Seafood

Marinated wild caught salmon,
langoustine, live softshell crab,
fresh petite herb salad

Second Course

Saddle of Pinn Oak Lamb

Select locally raised lamb,
spring vegetables, asparagus,
Jersey sweet potatoes, Windsor sauce

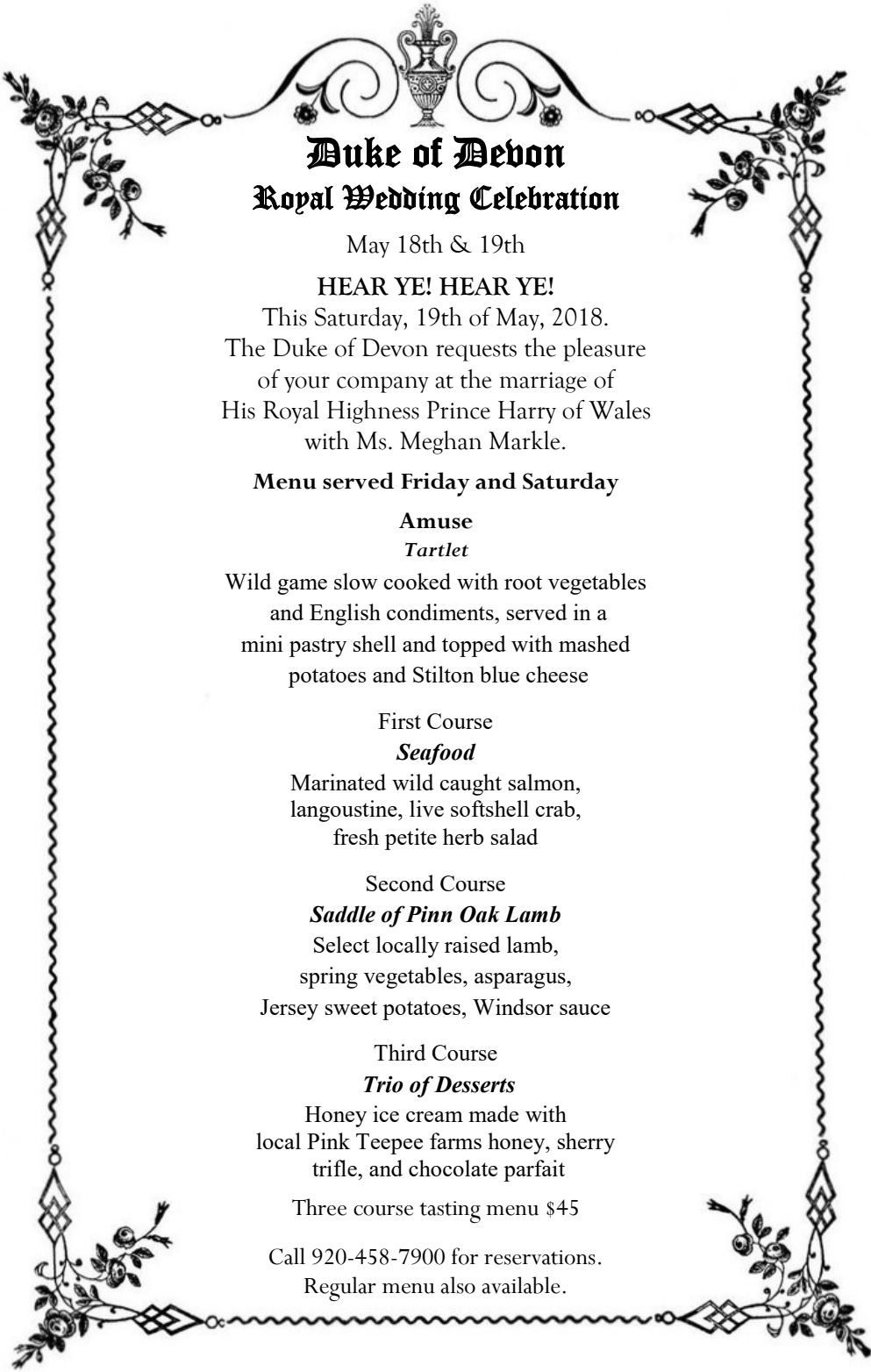
Third Course

Trio of Desserts

Honey ice cream made with
local Pink Teepee farms honey, sherry
trifle, and chocolate parfait

Three course tasting menu \$45

Call 920-458-7900 for reservations.
Regular menu also available.



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