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## STARTERS

### **Confit sea trout**

smoked cherry tomato, rocket pesto, salmon caviar

### **Marinated tuna**

cucumber, soy, dressed crab, paprika cracker

### **Beetroot**

sesame seeds, candied beetroot, Arlington white egg

### **Breast of wood pigeon**

Granny Smith, Morteau sausage, carrot & orange chutney

### **Roast quail breast**

roast nectarine, almond, coriander, curry mayonnaise

## MAINS

### **Pan-fried Cornish cod**

asparagus, Jersey Royal noodles, caviar dill sauce

### **Fillet of turbot**

courgette, saffron chickpea sauce, vierge dressing

### **Veal rib-eye**

smoked streaky, shallot cream, trompettes, purple sprouting

### **Loin of Toddington lamb**

artichoke, herb mint pea, sweetbread, tomato jus

### **Confit white onion**

parmesan cream, girolle mushroom, watercress

## DESSERTS

### **Strawberry soufflé**

strawberry & basil compote, clotted cream ice cream

### **Lemon meringue parfait**

lemon curd, matcha tea meringue, lemon balm

### **Chocolate & raspberry**

chocolate mousse, aero, raspberries, raspberry jelly

**Charred apricot**

vanilla crème fraiche, pistachio, garden elderflower sorbet

**Buckland Manor ice cream and sorbet**

fresh and poached fruit

**Selection of local cheese**

quince jelly, plum chutney, biscuits

*(£5 supplement)*

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**Coffee, tea or infusions and petit fours**

£6.50 per person