



C L I V E D E N

## **Inclusive Dining Menu**

**Spring/Summer, 2019**

### **Starters**

Heritage tomato salad, tomato consommé, basil oil, black olive (c, su)

Heritage beetroot, candied walnut and grape salad, lavender honey goats curd (su, tn)

Citrus cured sea trout, preserved lemon, horseradish crème fraiche (d, su, f)

Glazed mackerel, radish, cucumber, sesame soy caramel (f, so, se)

Terrine of ham hock, smoked chicken, marmite butter, sourdough, pickled onion  
(m, su, d, g)

### **Main Courses**

Poached fillet of smoked haddock, leek risotto, broccoli, parmesan crumb  
(f, d, g, su)

Roasted stone bass, warm salad of heirloom tomatoes, piquillo peppers,  
aubergine caviar

Breast of guinea fowl, onion soubise, fondant potato, caramelized shallot (d, su, c,)

Tenderloin of pork, peas, braised gem lettuce, smoked bacon (d, c)

Spiced pearl barley risotto, grilled corn, golden raisin, peanut, coriander  
(d, su, g, p)

## **Desserts**

Raspberry and vanilla tart, lychee and rose sorbet (d, g, e, su)

Lavender honey mousse, apricot, lemon thyme ice cream (d, g, e, su)

Lemon posset, strawberries, basil, meringue (d, e)

Millionaire shortbread parfait (d, g, e, su, so)

Seasonal selection of 3 cheeses, grapes, celery, walnut and raisin bread  
and crackers (g, d, tn)

Parties of 9 to 20 guests may choose in advance from 3 starters, 3 mains and 3 desserts.

Organiser to choose 3 items per course in advance. Individual orders to then be collected and provided to Cliveden House at least 2 weeks prior to the event.

Parties of 21 to 60 or more guests are to choose a set menu of 1 starter, 1 main and 1 dessert for the entire party.

### **Key to allergens**

Gluten-G, Dairy-D, Celery-C, Mustard-M, Mollusc-Mc, Soya-So, Sulphites-Su, Fish-F, Lupin-L,  
Treenuts-Tn, Peanuts-P, Crustacean-Cr, Eggs, Sesame-Se