



C L I V E D E N

**Private Dining Menu**  
**Spring/Summer, 2019**

**Starters**

Heritage tomato salad, tomato consommé, basil oil, black olive (c, su)  
£14.00

Glazed mackerel, radish, cucumber, sesame soy caramel (f, so, se)  
£15.00

Terrine of ham hock, smoked chicken, marmite butter, sourdough, pickled onion (m, su, d,  
g)  
£18.00

Heritage beetroot, candied walnut and grape salad, lavender honey goats curd (su, tn)  
£16.00

Citrus cured sea trout, preserved lemon, horseradish crème fraiche (d, su, f)  
£18.00

Pea and truffle risotto, courgette flower, smoked almond pesto (d, tn)  
£17.00

Handpicked Dorset crab, fennel and apple salad, brown crab rarebit  
(g, d, su, m, e, cr)  
£17.00

English burrata, pickled onion, Jersey royal's, broad beans and mint  
(su, d, g, c, m)  
£15.00

Tartar of salmon, wasabi, lime, pickled mooli, dashi (su, f, so)  
£17.00

Pressing of Gressingham duck leg, blood orange, heritage carrot,  
smoked breast (d, su, m)  
£19.00

## **Main Courses**

Poached fillet of smoked haddock, leek risotto, broccoli, parmesan crumb  
(f, d, g, su)  
£25.00

Breast of guinea fowl, onion soubise, fondant potato, caramelized shallot (d, su, c,)  
£32.00

Spiced pearl barley, grilled corn, golden raisin, peanut, coriander (d, su, g, p)  
£20.00

Fillet of beef wellington, potato puree, spring greens, grelot onion (d, g, c, e)  
£42.00

Steamed fillet of halibut, orzo pasta, saffron, mussels, fennel (d, g, mc, c)  
£39.00

Roasted stone bass, warm salad of heirloom tomatoes, piquillo peppers,  
aubergine caviar (f, d)  
£34.00

Rump of lamb, chive crushed Jersey royals, olive and tomato (d, su, c)  
£36.00

Tenderloin of pork, peas, braised gem lettuce, smoked bacon (d, c)  
£36.00

Breast of Gressingham duck, pak choi, sesame dumpling, sweet and sour dressing (p, so,  
c, e, se)  
£35.00

Parsley gnocchi, truffle curd, pea's, broad beans, hazelnut (g, d, su, e)  
£22.00

## **Desserts**

Raspberry and vanilla tart, lychee and rose sorbet (d, g, e, su)  
£14.00

Lavender honey mousse, apricot, lemon thyme ice cream (d, g, e, su)  
£14.00

Millionaire shortbread parfait (d, g, e, su, so)  
£14.00

Lemon posset, strawberries, basil, meringue (d, e)  
£14.00

Coconut panna cotta, exotic fruit, mint (su)  
£14.00

Trio of chocolate bombe, praline (d, e, so, su, tn)  
£14.00

Seasonal selection of 3 cheeses, grapes, celery, walnut and raisin bread  
and crackers (g, d, tn)  
£13.00

Seasonal selection of 5 cheeses, grapes, celery, walnut and raisin bread  
and crackers (g, d, tn)  
£15.00

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