

# The Cliveden Dining Room

## *Sunday lunch menu*

### Starters

#### **Salmon & Langoustine Tartare**

fennel, Tokyo turnip, lovage

#### **Beurre Noisette Poached Skate**

fennel, almonds, smoked bacon

#### **Garden Beetroot Salad**

ewes yoghurt, hazelnut, fennel pollen, ice wine dressing

#### **Ham Hock, Chicken & Mushroom Terrine**

mustard mayonnaise, sourdough

#### **Asparagus Veloute**

broad bean and walnut pesto

### Mains

#### **Roast Chateaubriand of Beef**

Yorkshire pudding, roast vegetables, red wine jus

#### **Rump of Lamb**

pomme pureé, broccoli, tomato, mint & caramelised sweetbreads

#### **Fillet of Hake**

brown crab risotto, lemon & sea herbs

#### **Cornish Turbot**

grilled radicchio, broccoli pureé, seaweed butter sauce

#### **Courgette Flower**

provençal vegetables, black olive caramel

## Desserts

### **Vanilla Rice Pudding**

apricot, roasted pistachio ice cream

### **Vanilla Crème Brûlée**

shortbread

### **Warm Chocolate Fondant**

caramelised banana, rum ice cream

### **Raspberry Soufflé**

pistachio ice cream

### **Selection of British Cheeses**

with classic accompaniments