

Father's Day Lunch

THE CLIVEDEN DINING ROOM

STARTERS

Smoked Cauliflower Soup

radish, apple

Tartar of Salmon

wasabi, lime, pickled mooli, dashi

Pressing of Gressingham Duck Leg

blood orange, heritage carrot, smoked breast

Heritage Beetroot

candied walnut and grape salad, lavender honey goats' curd

Glazed Mackerel

radish, cucumber, sesame soy caramel

MAINS

Chateaubriand of Treacle-Cured Beef

roast potatoes, Yorkshire pudding

Roasted Stone Bass

warm salad of heirloom tomatoes, piquillo peppers, aubergine caviar

Tenderloin of Pork

peas, braised gem lettuce, smoked bacon

Poached Fillet of Plaice

shellfish, saffron pearly barley

Pea and Truffle Risotto

courgette flower, smoked almond pesto

DESSERTS

Lemon Posset

strawberries, basil, meringue

Trio of Chocolate Bombe

praline

Coconut Panna Cotta

exotic fruit, mint

Raspberry and Vanilla Tart

lychee and rose sorbet

Cheese Trolley