



**THE CLIVEDEN DINING ROOM**

**VEGETARIAN TASTING MENU**

*To be taken by the entire table*

**Roasted pumpkin espuma**

*truffle curd, olive crumb*

**Heritage potato and onion terrine**

*leek, sour cream, truffle*

**Winter black truffle risotto** 

*chives, Italian hard cheese*

**Salt-baked celeriac**

*grilled Calcot onion, chestnut, cavolo nero*

**Spiced pearl barley**

*leek, golden raisin, peanut, coriander*

**Whipped blue cheese**


*gingerbread, pear, sherry*

**Pre-dessert**

**Banana, peanut and caramel**

*milk chocolate, caramelised banana, yoghurt sorbet*

*Seven courses with coffee and bonbons - £97.50*

*Dishes marked  feature across the Iconic Luxury Hotels portfolio, showcasing recipes from both Cliveden and its sister properties. If you require allergen information, please ask a member of our team. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.*