



C L I V E D E N

350 YEARS *of* HERITAGE

When a house is as beautiful as this, it's only right that it has been at the centre of so many moments in history.

Built in 1666 by the 2nd Duke of Buckingham, Cliveden has remained the pinnacle of intrigue and glamour throughout its illustrious past, right up to the present day, proudly celebrating more than 350 years of powerful personalities, iconic parties and captivating drama.

From Winston Churchill to Gandhi, George Bernard Shaw to Queen Victoria herself, Cliveden has played host to a long list of esteemed guests as well as characterful owners such as the irrepressible Nancy Astor.

Standing proud in the heart of the countryside on the Buckinghamshire-Berkshire border, overlooking the River Thames and surrounded by 376-acres of National Trust grounds, Cliveden is as spectacular as it is distinguished.



THE CLIVEDEN DINING ROOM

EASTER SUNDAY LUNCH

£115 per person

STARTERS

Truffle Soup (P)

brioche, black olive butter

(G)

Roasted Butternut Presse

shiso, miso, walnuts

(G, N)

Lobster Ravioli

apple, lemon, bisque

(C, G, M)

Seared Scallop

peas & chorizo foam

(F, M, Mo)

Venison Terrine

toasted sourdough, onion chutney

(G, M)

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. A visit to Cliveden wouldn't be complete without a stroll around the meticulously maintained National Trust estate. A nominal National Trust fee of £10 per person for lunch or £2 per person for dinner will be added to your bill. NT members should present their membership cards in order for this to be waived.

(P) Plant-based

ALLERGEN KEY - [Ce] CELERY, [C] CRUSTACEANS, [E] EGGS, [F] FISH, [G] GLUTEN, [L] LUPIN, [Mo] MOLLUSCS, [M] MILK, [Mu] MUSTARD, [N] NUTS, [P] PEANUTS, [Se] SESAME SEEDS, [S] SOYA, [SD] SULPHUR DIOXIDE



THE CLIVEDEN DINING ROOM

EASTER SUNDAY LUNCH

MAINS

Best of Brassicas (P)

cauliflower, kohlrabi, broccoli, sprouts

Grilled Asparagus

poached duck egg, hollandaise

(M)

Pan-Seared Bass

morel sauce, new potatoes

(F, M)

Roast Leg of Lamb

lamb fat fondant, mint salsa, spring greens

(M, SD)

Beef Wellington

mash, seasonal vegetables, red wine sauce

(G, M)

DESSERTS

Raspberry Soufflé

tarragon sorbet

(E, G)

Exotic Fruit Garden (P)

mango, pineapple

Tonka Bean Crème Brulée

orange shortbread

(E, M)

Dark Chocolate Terrine

salted caramel

(E, G, S)

Selection of British Cheeses

crisp toast, quince, grapes

(G, M)

Coffee and Bonbons

from our trolley

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