



# DABTON HOUSE

1820

## SPRING MENU

### CANAPES

Aubergine Caviar (V)  
Shallot Bhaji (V)  
Cheese Sables  
Tomato Presse (V)  
Curry Spiced Parsnip Crisps (V)  
Parmesan and Poppy seed Puff Pastry Straws (V)  
Moroccan Beef Fillet Skewers  
Gougeres (V)  
Smoked Mackerel, Fennel and Apple  
Honey Mustard Chipolatas  
Goats Cheese and Chive Arancini Balls (V)  
Smoked Salmon Blinis with Crème Fraiche and Dill Sauce  
Chicken Liver Parfait with Smoked Bacon  
Roasted Pepper Crostini with Rocket Pesto (V)  
Mini Croque Monsieur (v)  
Sweet Chilli Prawns  
Smoked Salmon Sausages with Pickled Cucumber  
Smoked Mackerel Pate on Melba Toast

### STARTERS

Scallops with Charred Cucumber, Fermented Lime and a Mustard Pickle  
Mackerel Sandwich with Tapenade, Confit Lemon and Baby Leeks  
Salad of Lightly Smoked Arctic Char with Nettle Mayonnaise, Peanut and  
Micro Leaves  
Crispy Parma Ham with Asparagus, Poached Eggs and a Truffle  
Hollandaise  
Salad of Whipped Goats Cheese, Charred Baby Gem, Apple, Radish and  
a Mustard Dressing  
Horseradish Beef Carpaccio with Roasted Grapes, Tarragon Mayonnaise  
and Sourdough Croutons



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### MAINS

Sea Trout with Herb Quinoa, Tomato Fondue, Aubergine Caviar and Yoghurt

BBQ Rump of Lamb with Aubergine, Roast Potatoes, Smoked Crème Fraiche, Pomegranate and Dukkah

Fillet of Beef, Creamed Potatoes, Wilted Spring Greens, Wild Garlic Pesto and Olives

Roasted Breasts of Partridge on Puy Lentils, Parsnip Puree, Roasted Roots, Pickled Raisin and Game Jus

Fillet of Halibut with New Potatoes, Samphire and a Chorizo and Surf Clam Vinaigrette

Parma Ham Wrapped Fillet of Pork with Black Pudding Bon Bon, Carrot Puree and Baby Vegetables

### DESSERTS

Glazed Lemon Tart with Crème Fraiche and Raspberries

Buttermilk Panna Cotta with Raspberry Tea and Lychee Granita

Cinnamon Doughnuts with Spiced Milk Puree and Cinnamon Milkshake

Deconstructed Mango and Passionfruit Cheesecake

White Chocolate Panna Cotta with Berries and Honeycomb

Strawberry Cheesecake with Strawberry Sorbet and Black Pepper Shortbread

Crème Brulee with Rhubarb Sorbet and Pink Peppercorn Shortbread