DABTON HOUSE
1820

Summer Dinner Menu

MENU PRICE £50 - £95 PER PERSON
MINIMUM 6 GUESTS

Chef's selection of canapes with pre-dinner drinks served in the drawing room

CANAPÉS

Aubergine Caviar
Shallot Bhaji
Haggis Bon Bons with Whisky Dipping Sauce
Moroccan Beef Fillet Skewers
Gougères
Szechuan Duck Lollipops with Plum Dip
Thai Spiced Chicken Balls
Coconut Spiced Lamb Kebabs
Goats Cheese and Chive Arancini Balls
Smoked Salmon Blinis with Crème Fraiche and Dill Sauce
Mini Croque Monsieur
Sweet Chilli Prawns

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

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

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

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

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

DESSERTS

Glazed Lemon Tart with Crème Fraîche and Raspberries

Deconstructed Mango and Passionfruit Cheesecake

White Chocolate Panna Cotta with Honeycomb and Berries

Strawberry Cheesecake with Strawberry Sorbet and Black Pepper Shortbread

Crème Brûlée with Rhubarb Sorbet and Pink Peppercorn Shortbread

Granny Smith Sorbet with Meringue, Salted Granola, Yoghurt,
Blueberry and Caramel Sauce

Sharing Cheeseboard