DABTON HOUSE
1820

Summer Lunch Menu

MENU PRICE £45 - £75 PER PERSON
MINIMUM 6 GUESTS

Chef's selection of canapés served in the drawing room on arrival.

CANAPÉS

Moroccan Beef Fillet Skewers
Beetroot and Goats Cheese Samosa
Smoked Mackerel, Fennel and Apple
Gougères
Aubergine Caviar
Goats Cheese and Chive Arancini Balls
Smoked Salmon Blinis with Crème Fraiche and Dill Sauce
Chicken Liver Parfait with Smoked Bacon
Roasted Pepper Crostini with Rocket Pesto

STARTERS

Smoked Salmon with Celeriac and Apple Remoulade, Pickled Cucumber and Sourdough

Sauté of Langoustines with Roasted Heritage Carrots and Buttermilk

Grilled Mackerel Fillet with Beetroot, Goats cheese and Wild Garlic Pesto

Tandoori Scallops with Yoghurt, Apple and Curried Cauliflower

Carpaccio of Smoked Beef with Pickled Strawberries and Peppery Leaves

Salad of Dabton Tomatoes with Bocconcini, Avocado and Basil Oil

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MAINS

Ballotine of Chicken with Chorizo Risotto and Grilled Courgette

Pan Fried Fillets of Seabass with Lemon and Coriander Linguini

Roasted Drumlanrig Lamb Rump with Courgettes, Feta and Tomato

Salmon-en-Croute, Crushed Purple Potatoes, Samphire and a Saffron Butter Sauce

Seared Rib Eye, Sauté Potatoes, Baby Vegetables and Bois Boudran Sauce

Fillet of Turbot, Pan Fried and Served with Baby New Potatoes, Samphire, Herb Crumble, Hibiscus and Parsley Oil

DESSERTS

Apple and Barmble Crumble Slice with Crème Fraîche Ice Cream

Dark Chocolate Torte with Raspberry Sorbet

Honey Parfait with Oat Crumble and Roasted Caramel Peach

Cinamon Doughnuts with Milk Puree and a Cinamon and Chicory Milkshake

Chocolate Brownie with Treacle Ice Cream

Pear Creme Brûlée with Pear Sorbet and Vanilla Shortbread