



# DABTON HOUSE

1820

## 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



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## STARTERS

Confit Chicken Thigh and Smoked Ham Terrine with Mustard Poached  
Apricots, Piccalilli and Tarragon Mayonnaise

Heirloom Tomato Salad with Bocconcini, Avocado, Micro Leaves and  
Basil Oil

Smoked Salmon with Celeriac Remoulade, Pickled Cucumber and  
Sourdough Bread

Tandoori Spiced Scallops with Yoghurt, Apple and Curried Cauliflower

Seared West Coast Scallops with Cauliflower, Apple and Horseradish

Seared West Coast Scallops with Pea Puree, Crispy Parma Ham,  
Pistachios and Pea Shoots with a Lemon Dressing

Ceviche of Monkfish with Orange Fennel and Lemon

Pea and Parmesan Arancini on Pea Puree with Pea Shoots

Poached Duck Egg, Air Dried Duck Ham, Asparagus, Burnt Onions and a  
Hazelnut Dressing

Carpaccio of Beef with Pickled Strawberries, Peppery Micro Leaves and  
Crispbread

Smoked Trout with Celeriac Remoulade, Toasted Sourdough, Pickled  
Cucumber and Dill



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## MAINS

Spiced Butter Poached Monkfish with Cauliflower Curry, Cardamom Yoghurt and Micro Coriander

Barbecued lamb rump with smoked crème fraiche, Roast Potatoes Aubergine, dukkha and pomegranate

Roasted Leg of Lamb with Carrot and Broccoli Purees, Parmentier Potatoes, Baby Vegetables and Sauce Bordelaise

Roasted Lamb Rump, Pea Puree, Parmesan Crisp and Salsa Verde

Sous Vide then Smoked Striploin of Borders Beef, Smoked Potato, Onions, Baby Carrots, Watercress, and a Pickled Walnut Salsa

Roasted Fillet of Venison, Dauphinoise Potatoes, Braised Red Cabbage and a Wild Mushroom Jus

Breast of Gressingham Duck with Millefeuille Potato, Griddled Baby Gem and an Oriental Jus

Duo of Pork, Loin and Crispy Belly with Pickled Local Apples. Roast Potatoes, Toasted Cob Nuts and Baby Vegetables

Roasted Fillet of Halibut on Creamed Potatoes, Fricassee of Bacon, Onions and Wild Mushrooms with a Parsley Emulsion

Roasted Fillet of Halibut with Kedgeree Risotto, Confit Chicken Thigh, Quails Egg, Micro Leaves and Red Wine Jus

Treacle Marinated Fillet of Borders Beef, Smoked Potato, Textures of Onion, Wilted Greens and Rosemary Jus



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**DESSERTS**

Deconstructed Mango and Passionfruit Cheesecake

White Chocolate Panna Cotta with Berries and Honeycomb

Strawberry Cappuccino with Lemon and Thyme Shortbread

Pistachio Cake with Textures of Raspberries

Toffee Apple Cake with a Ginger Mouse and a Granny Smith Sorbet

Lemon Posset with Lavender Meringue, White Chocolate Crumble and Syllabub

Ayrshire Honey Parfait with Roasted Peach and Oat Crumble

Dark Chocolate Delice, Raspberries and Coffee Ice Cream

Crème Brulee with Rhubarb Sorbet and Pink Peppercorn Shortbread

Cinnamon Doughnuts with Spiced Milk Puree and Cinnamon Milkshake

Autumn Berries with Hibiscus Meringue and Buttermilk Snow

Spiced Apple and Bramble Crumble Slice with Crème Fraiche Ice Cream