



DODDINGTON RESTAURANT

SPRING EVENING DINING

7 COURSE TASTING MENU

1 APRIL 2023

£75 PER PERSON INCLUDING WINE

7PM ARRIVAL AT THE DODDINGTON RESTAURANT

AMUSE BOUCHE

Attilus caviar & whipped goat's cheese
Dill, lemon & fennel cracker
Paired with Nyetimber Classic Cuvée

STARTER

Dorset crab & estate wild garlic raviolo
Crab velouté
Paired with Kaiken Ultra Chardonnay

PRE-MAIN

Morels & Lincolnshire asparagus
Crispy English ham, duck egg, cold-pressed rapeseed oil
Paired with Willunga 100 grenache

MAIN

Iranian spiced lamb rump, courgette & mint
Apricot purée, saffron tomato salsa

PRE-DESSERT

Greek yogurt sorbet, Doddington meadowfoam honey
Brown butter & poppy seed tuile
Paired with Finca Antigua Moscatel

DESSERT

KG rhubarb ripple ice cream sandwich,
Roasted KG rhubarb
Paired with Chateau Laville Sauternes

PETIT FOURS

Almond madeleines
Doddington Café blend coffee

KG: Denotes produce from the Kitchen Garden, subject to availability

PLEASE NOTIFY US OF ANY ALLERGIES / DIETARY REQUIREMENTS UPON BOOKING (VEGAN MENU AVAILABLE)
UNFORTUNATELY, WE CANNOT OFFER ANY MENU ITEM SUBSTITUTIONS ON THE NIGHT

Booking is essential - [Book now](#)