



# DODDINGTON RESTAURANT

## SPRING EVENING DINING - VEGAN

7 COURSE TASTING MENU

1 APRIL 2023

£75 PER PERSON INCLUDING WINE

7PM ARRIVAL AT THE DODDINGTON RESTAURANT

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### AMUSE BOUCHE

Balsamico caviar & burrata

Dill, lemon & fennel cracker

*Paired with Nyetimber Classic Cuvée*

### STARTER

Wild garlic pesto arancini

Tomato fondue

*Paired with Kaiken Ultra Chardonnay*

### PRE-MAIN

Morels & Lincolnshire asparagus

Hollandaise, sun blush tomato & pangrattato

*Paired with Willunga 100 grenache*

### MAIN

Iranian spiced & grilled aubergine, courgette & mint

Apricot purée, saffron tomato salsa

### PRE-DESSERT

Coconut yogurt sorbet, meringue

Mint oil & lime

*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*

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

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

Booking is essential - [Book now](#)