



**DODDINGTON
RESTAURANT**

VEGAN SPRING TASTING MENU

2 MARCH 2024, 7PM

£75 PER PERSON

AMUSE BOUCHE

Asparagus, KG root veg sauerkraut & pumpkin seed taco,
chipotle & tomato salsa, pickled radish
Doddington Champagne

STARTER

Roasted Lincolnshire cauliflower, pine nuts, golden raisins & pistachio pesto
Custoza Blanca

PRE-MAIN

Sautéed morels & asparagus, sun-blushed tomato hollandaise & pangrattato

MAIN

*Slow cooked KG celeriac, wholegrain mustard & orange,
braised chicory & grilled Yorkshire rhubarb
'The Barossan' Shiraz*

PRE-DESSERT

Baked lemongrass custard tartlet, candied basil

DESSERT

*Dark chocolate mousse, cacao nib, Yorkshire rhubarb & camomile
Nyetimber Cuvee Chérie*

PETIT FOURS

Salted dark chocolate & nut fudge

PLEASE NOTE THAT WE CANNOT OFFER ANY SUBSTITUTIONS

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

PLEASE NOTIFY US OF ANY ALLERGIES / DIETARY REQUIREMENTS UPON BOOKING

Booking is essential - [Book now](#)

