

BUXTED PARK HOTEL

Spring and Summer Menu

Garden green Peas, Sweet corn Risotto
Shaved Roquefort, Tomato soup

Grilled Asparagus, Organic Poached Eggs
Lime hollandaise, Vichyssoise

Roasted tranche of duck foie gras
Candied endive, Raisin Muscat jelly, Toasted Brioche

Tasting of Cornish crab
Tian, consommé, horseradish foam, risotto baby feves, chives

Truffle Boudin Blanc,
puy lentils, chilled red pepper gazpacho, bordelaise sauce

Stuffed button white quail, morels
Caramelised fennel bulb, Florentine

Crispy lamb sweet breads
Pecan, chanterelle mushroom, confit garlic, Crozes Hermitage Jus

Pan-fried lobster tails, Ragout of langoustines
Mango spring roll, Cray fish froth

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Blythburgh free range Pork
Slow roasted belly, braised cheek with five spices,
Smoked ham hock, Cox apple, coarse grain mustard jus

Pan-fried pave of brill
Lime and caper pannacotta, Caspian sea beluga Caviar, sauce Amiral

Tournedos of salmon
Cake, Aioli, foie Gras, cucumber gewürztraminer cream

Single bone Launceston New Season lamb
shankfaggots, honey glazed parsnip, rosemary truffle froth

Anjou pigeon
Pan-fried, confit leg , caramelised garlic, wilted lettuce Tarragon sauce

Grilled Scottish Beef,
Braised blade, oxtail, salsify, ceps, Broglie sauce

Glazed grassing ham duck
Spiced red cabbage, Creamed potatoes, Plum sauce

Tasting of vegetarian
Volute of cauliflower, fricassee of purple artichoke, rocket and trumpet, goat's
cheese ravioli with tomato fondue

Assiette of berries
Strawberry champagne jelly, raspberry soufflé,
blue berry lavender ice-cream

Ovaltine crème brulee,
baileys ice cream, sablee biscuit

Peach Melba
Vanilla ice cream , caramel sauce

Warm Valrhona chocolate fondant
Banana icecream

Iced Vacherin ,pineapple compote
Coconut sorbet ,pina colada sauce

Brie ,granny smith apple ,sultana Pithivier
Honey sorbet , Muscat jelly

Selection of fine cheeses , walnut bread

Tasting of desserts
Shared with 2