



Buckland Manor

Daily Specials

Appetiser

Starters

Slow Cooked Hens Egg
celeriac, parma ham

Main Courses

Grilled Cornish Bream
sprouting broccoli, lemon and caper butter

British Cheeses

if you wish to take cheese as a fourth course
there will be a £10.00 supplement

Pre Dessert

Dessert

Dark Chocolate Tart
chestnut cream, burnt butter ice cream

Allergies

Some of our food and drinks may contain nuts and other allergens. If you have any special dietary requirements, please speak to a member of our team before placing an order so that we can advise you on your choice. As we handle all allergens in our kitchens, we unfortunately cannot guarantee to be trace free.



**RELAIS &
CHATEAUX**



Buckland Manor

Dinner

Appetiser

Starters

Suckling Pig Raviolo

Pineapple, Bacon Jam, Crackling

Lightly Spiced Lobster

Ginger, Coriander, Coconut

Wye Valley Asparagus

Arlington White Egg, Brioche, Kirkham's Cheddar

Main Courses

Lamb Rump and Crispy Belly

Summer Greens, Yoghurt, Cucumber

Cornish Bass

Jersey Royals, Crab, Garden Verbena Sauce

Cauliflower Steak

Cashew Nut Pesto, Wild Garlic, Kimchi Mayonnaise

Pre Dessert

Dessert

Rhubarb Tart

Meadowsweet Custard, Stem Ginger, Almond

Caramelised White Chocolate Parfait

Strawberry, Elderflower, Vanilla

Milk and Honey

Honeycomb, Condensed Milk Ice cream, Madeline's

Selection of British Cheeses

£8.50 supplement

Two courses £54.00 *per person*

Three courses £75.00 *per person*

Coffee or Tea and Petit Fours

£7.50 *per person*