

Buckland Tout-Saints Hotel

A la Carte Menu

Starters

Breast of Wood Pigeon Spiced Lentils, Rhubarb Chutney (SU, MU, C, M)	£9.95
Seared Start Bay Scallops Clam, Tomato & Herb Dressing (C, M, Mo, Mu, Su)	£11.00
Brixham Crab Tomato Chutney, Avocado Espuma (Cr, Mu, E, Su)	£9.50
Butter Poached New Season Asparagus Dehydrated Duck Egg, Mushroom Reduction (M, E, Su, MU, Nu) £9.00	

Main Course

Roast Saddle of Lamb Wild Garlic Risotto, Glazed Sweetbreads, Spring Vegetables (SU, C, M, E)	£26.50
Preparations of Creedy Carver Duck Confit Potato, Swiss Chard, Morels (E, SU, C, MU, SE)	£26.00
Pan Fried Turbot Smoked Bacon, Peas, Lettuce, Shallot Rings (F, C, G, M)	£26.50
Caramelised Shallot Tart Tatin Cream Spinach, Parmesan (G, MU, C, M, E)	£24.50



EDEN HOTEL COLLECTION

Unique in character | Individual in style

Sweets

Dark Chocolate Jaffa Cake Fondant Blood Orange Salad, Honeycomb Ice Cream (Please allow 20 minutes) (G, M, E)	£9.00
Banana Pain Perdu Ice Cream, Salted Peanut, Lime (E, M, C, P)	£9.00
Ginger Bread Parfait Poached Rhubarb, Roasted Strawberries (M, E, G)	£9.00

For our Cheese Selection, Please Refer to our Cheese Menu

Wines of the Season

Bernard Coste's family have occupied this 65-hectare estate near Pézenas since the late seventeenth century, and have specialized in winemaking for more than a hundred years. Bernard himself has managed the domaine for the last twenty-five years.

For a fresh, crisp white wine:

Viognier/Grenache Domaine Coste 2015 £28.95

For those of you who prefer a Soft red:

Corbieres Chateau Serres Sainte Lucie 2014 £28.95

Our Wine Waiter will be more than happy to advise you on these wines or indeed any other wine in our list.

To Finish

Freshly Ground Coffee or Tregothnan Loose	
Leaf Tea with Handmade Petit Fours	£4.75
Taylor's Late Vintage Port	£4.75
Courvoisier VSOP	£7.25

ALLERGEN INDEX

F=Fish E=Egg L=Lupin MO=Molluscs S=Soya M=Milk C=Celery
MU=Mustard G=Gluten P=Peanuts SE=Sesame
NU=Tree Nuts CR=Crustacean SU=Sulphur Dioxide