



THE DAIRY
Waddesdon

Please choose one starter, one main (plus a vegetarian starter and main if applicable) and one dessert.

Special dietary requirements will be catered for.

Please note this is a sample menu,
for full menu options please speak with the team.



STARTERS

Pan fried salmon fillet, chorizo and butter bean casserole,
red peppers and pea shoots

Pan seared scallops, crisp pork belly, pea purée,
sautéed asparagus and lemon oil

Soused and grilled mackerel, avocado purée,
charred cucumber, herb dressing

Ham hock and smoked chicken terrine, parsley purée,
duck egg gribiche, micro herb salad

Crisp pork belly, chorizo, poached apple balls,
caramelised apple purée

Beef carpaccio, rocket and parmesan salad,
herb croûtons and summer truffle mayonnaise

Buckinghamshire smoked lamb, ras-el-hanout spiced
yoghurt, goat's curd, puffed pearl barley, herb oil

Glazed Crottin goat's cheese, beetroot purée, celery,
candy beets, apple gel and micro salad (V)

Pea and ricotta ravioli, pea purée, pea shoots,
broad beans and sunblushed tomatoes (V)

Shitake and spiced vegetable spring roll, five spiced
yoghurt, water chestnut and sugar snap salad (Ve)

Garnishes for main courses can be adapted or directly crossover between different meat/fish.
Please ask the Events Team or Chef for advice on flavour matching

Seared beef fillet, parmentier potatoes, sprouting
broccoli, smoked bacon lardons with spring cabbage,
sautéed asparagus and summer truffle jus
(£8 supplement)

Cannon of lamb, minted crushed peas, glazed shallots,
ras-el-hanout marinated feta cheese, chargrilled
artichokes and rosemary jus

Chicken breast stuffed with sun blushed tomatoes
and mozzarella, rolled in Parma ham, anna potatoes,
chargrilled baby courgettes and Sicilian tomato fondue

Table carve, loin of pork or leg of lamb or ribeye of b
eef, bowls of roast potatoes, seasonal vegetables,
jugs of jus. (£10 supplement per person - minimum 8 guests per
table)

Pan fried sea bass, confit fennel, roasted garlic purée,
fennel fronds pesto, herb and cream fumet

Quinoa and summer vegetable cannelloni with chargrilled
courgettes, salad of vegetable ribbons and herb oil (Ve)

Pea and mint agnolotti ravioli, sautéed asparagus, toasted
pumpkin seeds, dressed pea shoots (V)

Crisp sun blushed tomato polenta, vegetable caponata,
burrata cheese and pesto dressed rocket (V)



MAIN COURSES



DESSERTS

Valrhona dark chocolate and pistachio délice,
griottine cherries soaked in kirsch, pistachio ice cream
and brownie crumbs

White chocolate panna cotta, raspberries,
sauternes jelly and butter shortbread

Bittersweet chocolate tart, raspberries
and salted caramel popcorn

Set milk chocolate cream, honeycomb,
yoghurt and honey sorbet and glazed banana

Plum jam bakewell tart, sugared almonds,
raspberry purée, vanilla syrup

White chocolate and strawberry délice, local
strawberries, pink champagne gel; cocoa nibs

Warm almond cake, hazelnut panna cotta,
pistachio ice cream

Glazed passion fruit tart, mango sorbet,
lime and coconut snow

Lemongrass crème brûlée, exotic fruit salsa,
raspberry purée