

CLIVEDEN

350 YEARS of HERITAGE

When a house is as beautiful as this, it's only right that it has been at the centre of so many moments in history.

Built in 1666 by the 2nd Duke of Buckingham, Cliveden has remained the pinnacle of intrigue and glamour throughout its illustrious past, right up to the present day, proudly celebrating more than 350 years of powerful personalities, iconic parties and captivating drama.

From Winston Churchill to Gandhi, George Bernard Shaw to Queen Victoria herself, Cliveden has played host to a long list of esteemed guests as well as characterful owners such as the irrepressible Nancy Astor.

Standing proud in the heart of the countryside on the Buckinghamshire-Berkshire border, overlooking the River Thames and surrounded by 376-acres of National Trust grounds, Cliveden is as spectacular as it is distinguished.



THE CLIVEDEN DINING ROOM

MOTHERING SUNDAY

£110 per person

STARTERS -

Lobster Ravioli crab bisque, lemon (C, E, G, M)

Wild Garlic Risotto (P) pea and cornflowers (Ce, M)

Tomato Tartare (P) yellow pepper yolk, caper cracker (G)

Grilled Asparagus poached egg, rhubarb hollandaise (E, SD)

Chicken Liver Parfait orange jelly, toasted brioche (E, G, M)

If you require allergen information, please ask a member of our team. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT. A visit to Cliveden wouldn't be complete without a stroll around the meticulously maintained National Trust estate. A nominal National Trust fee of £10 per person for lunch or £2 per person for dinner will be added to your bill. NT members should present their membership cards in order for this to be waived.

(P) Plant-based

ALLERGEN KEY - [Ce] CELERY, [C] CRUSTACEANS, [E] EGGS, [F] FISH, [G] GLUTEN, [L] LUPIN, [Mo] MOLLUSCS, [M] MILK, [Mu] MUSTARD, [N] NUTS, [P] PEANUTS, [Se] SESAME SEEDS, [S] SOYA, [SD] SULPHUR DIOXIDE



THE CLIVEDEN DINING ROOM

— MAINS —

Grilled Halibut

tomato concassé, basil emulsion (F, M)

Wild Mushroom Agnolotti (V)

wilted spinach (E, G)

Best of Brassicas (P)

stuffed cabbage, pickled cauliflower, Romanesco (Ce, G)

Roasted Sirloin of Beef Yorkshire pudding, crisp roast potatoes, seasonal vegetables

(E, G, M, SD)

Lamb Wellington

pomme purée, confit onion, mint gravy (E, G, M)

– D E S S E R T S ——

Cliveden Apple Cheesecake shortbread crumb (E, G, M) Baked Alaska rhubarb vanilla crème (E, G, M) Dark Chocolate Tart malt ice cream (E, G, M)

Strawberry & Elderflower Posset lemon shortbread (E, G, M) Cheese from our Trolley your selection of four cheeses (Ce, G, M, SD)

Coffee and Bonbons

from our trolley

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