Buckland Tout-Saints Hotel Tasting Menu

Amuse Bouche

Nyetimber Classic Cuvee, 2009

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Tian of Brixham Crab Pineapple Chutney, Coriander Cress

The Crossings Sauvignon Blanc, 2014

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Pan Fried Foie Gras Pressed Ham Hock, Roasted Fig, Port Reduction

Firestone Riesling, Central Coast, California, 2013

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Assiette of Spring Lamb Preparations of Aubergine, Garlic and Rosemary

Coopers Creek Pinot Noir, New Zealand, 2011

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Vanilla Rice Pudding Parcels Black Cherries, Stem Ginger Ice Cream

Chateau Du Stoney, Muscadet, France 2011

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Selection of Cheese

Taylors Late Bottled Port

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Tea & Coffee Homemade Petit Fours

£65.00 without wines £99.00 with accompanying wines

Please be aware that the menu must be taken by the whole table Please speak to our staff before ordering if you have a food allergy or intolerance







Unique in character | Individual in Style