

SAMPLE SPRING - SUMMER MENU 2022

AMUSE BOUCHE

Smoked Tomato and Basil Jelly, Torn Mozzarella, Black Olive Salsa (v)
Vichyssoise, Seed Tuille and Herb Crème Fraiche (v)
Charred Oyster Mushroom on Brioche Toast with Soft-Boiled Quail Egg,
Truffle Mayonnaise (v)

STARTERS

Dorset Crab and Granny Smith Apple Salad
Wiltshire Ham and Leek Terrine, House Made Piccalilli and Sour Dough
Watts Farm Asparagus, Crispy Burford Brown Egg, Truffle Mayonnaise (v)
Textures of Heritage Beetroot, Whipped Tofu, Lemon Thyme Vinaigrette (ve)

MAIN COURSE

Goosnargh Chicken, Pea, Baby Leek and Summer Mushroom Fricassee
Slow Braised Pork Belly, Soy Glazed Bok Choy and Courgette, Pickled Daikon
Glazed Aubergine, Maple Roast Sweet Potato, Yuzu and Chilli Dressing (ve)
Ricotta filled Gnocchi, Pea Fricassee, Truffle and Shallot Dressing (v)

DESSERTS

Pimm's Jelly, Cucumber Sorbet (ve)
Vanilla Bavarois, Strawberry Soup, Blueberry Meringue (v)
Chocolate, Cavendish Banana, Caramelised Peanut Delice (v)
Slow Poached Rhubarb, Madagascan Brulee, Orange Shortbread (v)

(v) denotes vegetarian dishes. (ve) denotes vegan dishes.
If you or your guests have a specific allergy or dietary requirement,
please speak to your Event Manager.

SAMPLE SET MENU

Heritage Tomatoes, Whipped Feta, Cucumber Gel, Black Olive
and Oregano Dressing (v)

Peterhead Cod, Dill Potato Puree, Braised Fennel and
Champagne Velouté

White Chocolate Mousse, Raspberry and Toasted Oats

Coffee and Pegasus Chocolates

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