



SALVADORI CHEFS TABLE SAMPLE MENU 2026

BREAKFAST

Buffet

Cobble Lane Lomo, wilted English nettle, soft poached egg, truffle hollandaise, English muffin

Pan roasted chestnut mushrooms, tarragon, wilted English nettle, soft poached egg,
truffle hollandaise, English muffin (v)

Valrhona and chocolate cinnamon swirl (v)

Praline croissant (v)

Caramelised apricot and maple pancake pots (vg)

Mixed berry and beetroot smoothie (vg)

Peach Veuve bellini (vg)

LUNCH

Starters

Citrus-cured Sea bass, avocado mousse, white ponzu dressing

Basil hummus, shaved asparagus, toasted seeds, flatbread (vg)

Heritage tomato tartare, black olive crumb, sourdough croute, micro herb salad (vg)

Artisan country breads, English butters (v)

Main courses

Pan seared chicken breast, braised lettuce, summer pods, white wine velouté

Savoy parcel containing fregola and beetroot, wild mushroom, summer pods (vg)

Salads

Allotment salad, asparagus, summer beans, shaved fennel, chilli and mint dressing (vg)

Heritage tomato, mango, avocado, crumbled feta (v)

Roasted sweet potato and lentil salad with tahini dressing (vg)

Puddings

Blonde chocolate pannacotta, maple pecans, preserved cherries

Key lime pavlova, fresh mango and passionfruit (v)

Vanilla pannacotta, maple pecans, preserved cherries (vg) (gf)

Cheese course

Local cheese selection, piccalilli, fresh figs, grapes, English butter, artisanal crackers (v)

AFTERNOON TEA

Cake stand

Sandwiches

Steak focaccia, pickled onions, horseradish mayo

Sundried tomato focaccia, cream cheese, rocket, black olive (v)

Chalk stream trout, hung crème fraîche gougère, gentlemen's relish

Chicken and tarragon wellington

Red lentil and butternut squash sausage roll (vg)

Tiramisu layer cake

Rose scented pavlova, vanilla cream, berries

Treacle tart with crème fraîche

Plain and fruit scones, strawberry jam, clotted cream (v)



SALVADORI PLATED SAMPLE MENU 2026

BREAKFAST

Plated

Cobble Lane Lomo, wilted English nettle, soft poached egg, truffle hollandaise, English muffin

Pan roasted chestnut mushrooms, tarragon, wilted English nettle, soft poached egg,
truffle hollandaise, English muffin (v)

Buffet

Valrhona and chocolate cinnamon swirl (v)

Praline croissant (v)

Caramelised apricot and maple pancake pots (vg)

Trio of melon with lime and mint (vg)

Mixed berry and beetroot smoothie (vg)

Peach Veuve bellini (vg)

LUNCH

Starters

Citrus-cured Sea bass, avocado mousse, white ponzu dressing

Heritage tomato tartare, black olive crumb, tomato consommé,
wafer thin sourdough croute, micro herb salad (vg)

Artisan country breads, English butters (v)

Main courses

Pan seared chicken breast, rapeseed potato puree, braised lettuce, summer pods,
white wine velouté

Savoy parcel containing fregola and beetroot, confit garlic mash, wild mushroom,
summer pods (vg)

Puddings

Blonde chocolate pannacotta, maple pecans, preserved cherries

Vanilla pannacotta, maple pecans, preserved cherries (vg) (gf)

Cheese course

Local cheese selection, piccalilli, fresh figs, grapes, English butter and artisanal crackers (v)

AFTERNOON TEA

Cake stand

Sandwiches

Steak focaccia, pickled onions, horseradish mayo

Sundried tomato focaccia, cream cheese, rocket, black olive (v)

Chalk stream trout, hung crème fraîche gougère, gentlemen's relish

Chicken and tarragon wellington

Red lentil and butternut squash sausage roll (vg)

Tiramisu layer cake

Rose scented pavlova, vanilla cream, berries

Treacle tart with crème fraîche

Plain and fruit scones, strawberry jam, clotted cream (v)