



PRESENTED BY
visitQATAR

FINAL FURLONG

SATURDAY 1 AUGUST 2026

STARTERS

Pea and mint risotto ball, crushed pea pesto, mint oil, baby basil
black leaf tuille with saffron aioli (ve)

Chicken liver parfait, spiced apple and pear chutney, focaccia crisp, baby apple
black garlic and thyme gel

MAIN COURSES

Summer squash pithivier, celeriac puree, baby vegetables, chive oil, pea shoot tendrils (ve)

Cannon of lamb, lamb and caper bon bon, baby fondants, parsnip puree, carrots and beans
red currant, lamb reduction

PUDDING

Black forest gateaux, cherry gel, chocolate soil, tapioca chocolate crisp (ve)



Scan here or visit mnu.mx/3142CA8 to see our allergen menus

If you have any allergen enquiries, please ask a member of our team. Whilst every care has been taken to ensure the cross contamination is minimal within our kitchens, circumstances may arise which are out of our control and could alter the accuracy of the allergen information provided. We would therefore recommend that you do not rely solely on this information. This does not affect your statutory rights.

AFTERNOON TEA

Sandwiches

Homemade venison sausage roll

Warm fruit scone, strawberry preserve, clotted cream

Teatime fancies



Scan here or visit mnu.mx/3142CA8 to see our allergen menus

If you have any allergen enquiries, please ask a member of our team. Whilst every care has been taken to ensure the cross contamination is minimal within our kitchens, circumstances may arise which are out of our control and could alter the accuracy of the allergen information provided. We would therefore recommend that you do not rely solely on this information. This does not affect your statutory rights.