



PRESENTED BY
visitQATAR

FINAL FURLONG

WEDNESDAY 29 JULY 2026

STARTERS

Whipped plant-based burrata, caramelised figs, baby watercress, toasted pumpkin seeds
pear gel, melba toast (ve)

Coronation chicken terrine, curry mayonnaise, tomato, mango, chilli and coriander salsa
mini poppadom

MAIN COURSES

Maple glazed baby rainbow carrots
cream cheese and summer squash vol-u-vent, parsley new potatoes, red pepper sauce
local watercress (ve)

Venison loin, preserved lemon and fresh herb potato press, baby carrots, charred shallots
red wine sauce

PUDDING

Rhubarb trifle gateaux, poached rhubarb, rhubarb gel, lemon balm (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



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