



BOXES

FRIDAY 12 JUNE 2026

CANAPES ON ARRIVAL

CHEFS TABLE

Flavoured focaccia breads
butter and dipping oil

Continental meat board
venison salami, chorizo and English ham, local cheese, pickles and chutney

Poached side of Chalk-stream trout
Goodwood honey, crayfish, prawn, citrus mayonnaise

Beetroot gravadlax
mustard dill sauce, pea shoots

Burrata
roasted courgettes, mixed olives, confit cherry tomatoes, toasted croutes, balsamic glaze

Homemade caramelised onion and fresh sage quiche
local watercress salad



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.

MINI BOWLS

BBQ pulled pork with pickled red onions
bao buns

BBQ jackfruit with mixed peppers
bao buns

SALADS

Baby gem wedge, plum tomatoes, cucumber, pickled red onions
pomegranate molasses (ve)

Red cabbage slaw, chilli and ginger dressing (ve)

Caramelised beetroot, pear and sweet potato salad
feta and yoghurt dressing

Tabbouleh
harissa, spinach

PUDDINGS

Classic British miniature desserts



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