



PRESENTED BY
visitQATAR

BOXES

FRIDAY 31 JULY 2026

CANAPES ON ARRIVAL

STARTERS

Beetroot tart, plant based blue cheese, gooseberry chutney, smoked oil, red vein sorrel (ve)

Local venison salami, caramelised fig and whipped goats cheese tart, fig balsamic
baby watercress

MAIN COURSES

Salt baked celeriac steak, miso glaze, spinach mash, sauteed wild mushrooms
pesto cream sauce (ve)

Contre fillet of beef, potato gratin, rainbow chard, baby carrot, cauliflower puree
red wine reduction, micro watercress

PUDDING

Chocolate and raspberry mirror tart, raspberry sauce, fresh raspberries



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 rolls

Cheddar and caramelised onion tart

Warm fruit scone, strawberry preserve, clotted cream

Teatime fancies



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