

SATURDAY 2 AUGUST 2025

## CANAPÉS ON ARRIVAL

### STARTERS

Hot smoked chalk stream trout roulade, cucumber and dill jelly, fennel slaw, lemon crème fraîche

Balsamic and blackberry pickled beetroot, red quinoa, charred broccoli, edamame beans, purple shiso, beetroot gel (vg)

# MAIN COURSES

Venison loin, ragout bonbon, potato gratin, celeriac and juniper purée, baby carrot, tender stem broccoli, Cumberland sauce

Barbequed king oyster mushroom, black bean casserole, kimchi, black garlic mayonnaise, micro coriander (vg)



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

### PUDDING

Rhubarb and white chocolate cannelloni, poached rhubarb, rhubarb gel (vg)

### AFTERNOON TEA

Sandwiches Free range egg, baby spinach Smoked trout, lemon, black pepper

Traditional sausage roll

Selection of quiches

Warm fruit scone, strawberry preserve, clotted cream

Mini classic cakes

