

FRIDAY 1 AUGUST 2025

CANAPES ON ARRIVAL

CHEF'S TABLE

Flavoured focaccia breads, unsalted butter

English ham, salami, chorizo, prosciutto, local cheese, pickles, chutney

Beetroot scotch egg, flavoured houmous, breadsticks, pickles and chutney (vg)

Orange and fennel chalk stream trout, pickled fennel and orange salad, dill créme fraîche

Roast beef loin, rocket salad, horseradish cream

Molcombe blue cheese and broccoli tart, local watercress salad (v)

MINI BOWLS

Jerk Chicken thigh, green pepper, red onion, rice and peas

Smoked tofu poke bowl, pickled red cabbage, radish, cucumber, black quinoa, avocado, beans (vg)



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

SALADS

Baby gem lettuce, burnt aubergine, mint marinated cucumber, garlic and lemon oil, yoghurt, rose harissa dressing (vg)

Tomato, red onion, pearl barley, sumac, fresh basil (vg)

Spicy chipotle potato salad, charred corn, chives (vg)

Orzo pasta, mixed pepper, red pepper pesto dressing (vg)

PUDDINGS

A selection of classic miniature British desserts

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

