

TUESDAY 29 JULY 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)

Preserved lemon and lime tuna with capers, mixed bean and oregano salad

Smoked duck breast, Molcombe blue cheese, fig and rocket salad

Cheddar and roasted red pepper tart, local watercress salad (v)

MINI BOWLS

Shredded roast beef, sriracha dressing, broccoli, kale, bok choy, soy sauce

Black truffle arancini, porcini cream sauce (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

