

TUESDAY 29TH JULY 2025

# CANAPÉS ON ARRIVAL

## STARTERS

Handpicked crab arancini, frisée, lime, chilli, ginger, bisque sauce, lemon scented rapeseed oil

Marinated Nutbourne tomatoes, houmous, olive ciabatta crisp, toasted chickpea crumb, basil scented rapeseed oil (vg)

## MAIN COURSES

Roasted lamb rump, aubergine and lamb shoulder bonbon, potato rösti, stuffed piquillo pepper, tender stem broccoli

Spiced summer squash and vegetable wellington, sweet potato pearls, celeriac and juniper purée (vg)



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

## PUDDING

Sussex strawberry shortbread slice, strawberry and vanilla gel, clotted cream (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

