

WEDNESDAY 30 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)

Glazed hot smoked chalk stream trout, fine herbs, lamb's leaf, fresh lemon

Tandoori chicken skewer, coriander rice, raita dressing

Parmesan, cherry tomato and basil tart, local watercress salad (v)

MINI BOWLS

Marinated pork, sweet and sour vegetables, noodle salad

Curried potato beignets, spiced curry sauce, pineapple and red chilli chutney (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

