



The Views

Arrival

Hand Carved Maple Glazed Bacon Loin
Scrambled Eggs (V)
Portobello Mushroom with Grilled Tomato (VE)
Served in a brioche bun (V)

Graze

Selection of Tempus Cured Charcuterie
Roasted peppers & courgettes (VE)
Basil & garlic Halkidiki olives, red pepper houmous, grissini sticks (VE)

Taster Menu

Barrel Aged Feta Cheese (V)
Hummus, pickled cucumber & beetroot, toasted pumpkin seeds, Pecorino & black pepper picos
Steamed Chalk Stream Trout
Pickled beetroot, buttermilk lemon & dill emulsion, wakame
Venison & wild Boar Game Terrine
Borettane onions, pickled rainbow carrot salad
Norfolk Chicken
Truffled wild mushroom & spinach farce, potato rosti, roast cauliflower & confit garlic puree,
buttered asparagus & baby carrots,
Marsala wine sauce

Dessert Station

Soft Centre Chocolate & Salted Caramel Cheesecake
Selection of Shot Glass Puddings & Roulades
British summer berries, Chantilly cream, giant meringue clusters, coulis & sauces

Cheese

Epsom British Cheeseboard
Somerset Brie, Butlers Secret Mature Cheddar, Long Clawson Stilton
Quince, celery & grapes Peter's Yard crispbread

Afternoon Tea

Freshly cut sandwiches
Afternoon tea cakes
Filled scones with strawberry preserve & clotted cream

Food allergen, intolerance and sensitivity information is compiled using data obtained from our approved suppliers. As with every catering establishment there is always a potential for cross-contamination to occur. While we endeavor to prevent this as far as possible, the nature of an allergen means we cannot fully guarantee that cross-contamination may not have occurred. If you have any concerns please speak to a member of staff.