

VIP BUFFET MENU

HORSEMAN'S BOARD

Sussex Sirloin of Beef
Crumbed Tiffin Scotch Egg | Pickled Onions & Cornichons
Red Pepper Hummus | Rosemary Focaccia Bread
Olive Oil & Balsamic Vinegar
Fire Roasted Capsicums | Grilled Artichokes (V)

CORONATION CHICKPEA

Spiced Potato Salad with Toasted Almonds (VE)

LOCH DUART SALMON

Couscous with Lemon | Parsley | Spinach & Harissa

SUMMER GARDEN SALAD

Radish | Heritage Tomatoes | Cucumber | Beetroot | Dressed Rocket & Baby Gem Lettuce (VE)

Pickled Red Cabbage & Onion with Mustard Seeds
British New Potatoes | Mint Butter

HOT

British Chicken Saltimbocca
Seared Courgette | Capsicum & Green Beans | Sussex Pinot Gris Verbena & Chive Sauce
Rosemary Crusted British Cauliflower (VE)

DESSERT

Torched Trifle
Jasmine Cake | Macerated British Strawberries & Blow Torched Meringue

ARTISAN CHEESEBOARD

Selection of British Cheese:
Sussex Charmer Cheddar
Tunworth Camembert
Golden Cross Goats
Beauvale Blue

Quince, Grapes & Peters Yard Crispbread

Freshly Brewed Coffee & Epsom Mints

We cannot guarantee that any items are completely allergen free due to being produced in a kitchen that contains ingredients with allergens. If you would like to know any more information on allergens in our food and drink, please ask a member of the catering team. Please note, our menus are samples only and they are subject to change due to supply or delivery issues.