

SAMPLE MENU SUMMER PLATINUM MENU

Moët Champagne Reception & Amuse Bouche



Smoked Chicken Caesar Croquette
Anchovy fillet, gem lettuce, shaved parmesan

Beetroot Salmon Gravadlax
Dill and horseradish cream cheese, lemon, sourdough croute

Fresh Herb Risotto
Roasted tomato, goats curd, balsamic and orange gel



Beef Sirloin
Truffle and thyme potato cake, cauliflower puree, baby vegetables
Red wine sauce

Chicken Breast
Mint potatoes, onions, tenderstem, asparagus, white wine sauce

Baked Cod Fillet
Saffron mash, Suffolk chorizo, peas, Champagne cream

Vegan Cous Cous Bon Bons
Mediterranean vegetable tagine, chargrilled aubergine, coriander



White Chocolate and Rhubarb
Goats cheese, rhubarb compote, white chocolate crumb

Flavours of Summer Pudding
Mixed berries, toasted brioche, fresh cream

Chocolate Tart
Passion fruit cream, caramel tuile



British Cheese Board



Full Afternoon Tea

If you would like to know the allergens in our food or drink, please do not hesitate to contact us
Please note this menu may be subject to change