

“JAZZ LUNCH” MENU SATURDAY 11TH JULY 2026

TO START

Asparagus Soup (*df, gf*)

with bacon and feta lardons (**can be adapted for v and vg*)

Coronation Chicken Terrine (*df, gf*)

with curry mayonnaise, apricot puree and tea-soaked raisins

Panko Breaded Fish Cake (*df*)

with pea puree and mint oil (**can be adapted for gf*)

Bruschetta (*v*)

on toasted ciabatta with heritage tomato and basil, balsamic vinegar, rocket leaf and parmesan shavings
(**can be adapted for df and vg*)

MAIN COURSE

Roasted Topside of Beef

marinated in mustard, thyme and garlic with Yorkshire pudding, crispy roasted potatoes, seasonal vegetables and red wine jus (**can be adapted for df and gf*)

Pan Fried Chicken Supreme (*df*)

with an apricot and pistachio stuffing with bread sauce, crispy roast potatoes, seasonal vegetables and chicken jus (**can be adapted for gf*)

Pan Fried Sea Bass (*gf*)

with lemon and dill new potatoes, seasonal vegetables, beurre noisette, flaked almonds and fresh dill

Mushroom and Beetroot Wellington (*df, v, vg*)

spinach pancake, crispy roast potatoes, mushroom duxelles, vegan jus

DESSERT

Traditional Trifle

with fresh raspberries and toasted flaked almonds (*v*)

Lemon Cheesecake

with homemade lemon curd and raspberry gel (*v*)

Dark Chocolate Tart

with white chocolate mousse and a bitter chocolate sauce (*v*)

Chocolate Brownie

with dark chocolate dipped strawberries and vegan vanilla ice cream (*gf, df, v, vg*)

COFFEE AND PETIT FOURS

£49.50 PER PERSON

INCLUDES PIMMS AND CANAPÉS RECEPTION

DF – Dairy Free GF – Gluten Free V – Vegetarian VG – Vegan

**Some of the menu can be adapted for intolerances on request. Please ask for further details*

CHILDREN'S "JAZZ LUNCH" MENU

SATURDAY 11TH JULY 2026

STARTER

Garlic Bread (v)

with or without cheese

Home-Made Tomato Soup (v)

Crudités with Dips (gf, df, v, vg)

MAIN COURSE

Roast Beef or Chicken

served with roast potatoes and seasonal vegetables

Homemade Breaded Fish Goujons

with chunky chips and baked beans

Butcher's Cumberland Sausages

with mashed potatoes and mixed vegetables (df, gf)

Penne Pasta

with home-made tomato sauce and grated cheddar cheese (v, vg)

DESSERT

Fresh Strawberries (gf, v, vg)

with vanilla ice cream

(df adaption available)

Chocolate Brownie

with vanilla ice cream

Selection of Ice Creams (gf, v)

£25.00 PER CHILD
INCLUDES UNLIMITED SOFT DRINKS

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