

“JAZZ LUNCH” MENU

SUNDAY 14TH JULY 2024

TO START

Summer Pea Soup

with ricotta cheese and mint oil, chilli flakes (*gf, v*) (**can be adapted for df and vg*)

Chicken Caesar Arancini Salad

with romaine lettuce, parmesan shavings, Caesar dressing and anchovies (**can be adapted for gf*)

Smoked Trout, Salmon and Horseradish Pate

with dill mayonnaise, toasted croutes and watercress salad (**can be adapted for gf*)

Confit Cherry Tomatoes

on toasted ciabatta, vegan pesto, vegan feta cheese, micro basil, and balsamic glaze dressing (*df, v, vg*)
(**can be adapted for gf*)

MAIN COURSE

Roasted Topside of Beef

marinated in mustard, thyme and garlic with Yorkshire pudding, seasonal vegetables,
crispy roasted potatoes, and red wine and bay leaf jus

Pan Fried Chicken Supreme

with an apricot and pistachio farce with bread sauce, crispy roast potatoes and Madeira chicken jus
(**can be adapted for df, gf*)

Pan Seared Salmon Fillet

with a lemon and dill Hollandaise sauce, roasted new potatoes, seasonal vegetables

Vegan Moussaka

with feta crumb, tomato and red pepper coulis and rocket salad (*df, gf, v, vg*)

DESSERT

Pimm's Fruit Jelly

with lemon sorbet (*gf, df*)

Traditional Lemon Meringue Pie

with raspberry Chantilly cream (*v*)

Chocolate Coffee Mousse

with shortbread biscuit (*v*)

Salted Caramel Brownie

with vegan ice cream (*gf, df, v, vg*)

Selection of British Cheeses

with celery, grapes, and chutney (*v*) (**can be adapted for gf*)

COFFEE AND PETIT FOURS

£45.00 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*