

## "JAZZ LUNCH" MENU

SUNDAY 13<sup>TH</sup> JULY 2025

### TO START

**Garden Pea and Ham Hock Soup** (df, gf)  
with mint oil (\*can be adapted for v and vg)

**Chicken and Chorizo Terrine** (df, gf)  
served with a tomato chutney, crispy pancetta crisp and mixed leaves

**Smoked Salmon Roulade** (gf)  
filled with prawn, crayfish and dill cream cheese served with an orange and fennel salad

**Bruschetta** (v)  
on toasted ciabatta with tomato and basil salsa, 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 Cod Fillet**  
with a tomato herb crust, crushed lemon and dill new potatoes, seasonal vegetables, beurre blanc  
(\*can be adapted for gf)

**Pea, Beetroot and Broad Bean Risotto** (df, gf, v, vg)  
with vegan feta cheese, pea shoots and dill & lemon oil

### DESSERT

**Elderflower and Summer Fruit Jelly**  
with lemon sorbet (gf, df)

**Orange Meringue Pie**  
with Chantilly cream (v)

**Double Chocolate Torte**  
with vanilla ice cream (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

£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