

Celebration Summer Lunch Menu

Whole Salmon poached in white wine & garden herbs
garnished with cucumber, lemon & dill
Served with warm hollandaise

Glazed Sandridge Ham
Carved and served on the bone with wholegrain mustard & melon

Fragrant Coronation Chicken with fresh mango, toasted almond & turmeric

Caramelized Onion & Three Cheese Tart

Warm new potatoes with garden herbs & butter
Heritage tomato salad with avocado, basil & balsamic drizzle
Green summer leaf salad with chicory, asparagus, fennel, and edible flowers
with poppy seed dressing
Roasted vegetable, quinoa & cous cous salad

Artisan breads & English butter

Delicate lemon tart
Decadent chocolate roulade
Mini aga meringues
Summer berries & cream
Cheese board with artisan biscuits & fruit

Coffee & tea selection