

# Garden Party experience

## The buffet

*Choose THREE of the following dishes:*

Poached Scottish Salmon, Horseradish Cream  
Carved Honey Glazed Ham, English Mustard Mayonnaise  
Poached Breast of Farmhouse Chicken, Paprika Mayonnaise  
Scorched fillet of Mackerel "Escabeche", Orange Dressing  
Seared Sea Bream, Samphire & Chervil  
Diced Honey Roast Ham, Flat Parsley, Grain Mustard Mayonnaise  
Sherry Glazed Figs, Goats Cheese  
Watermelon, Parma Ham & Feta  
Vintage Cheddar & Caramelised Red Onion Quiche  
Pork & Leek Sausage Roll

*Available Hot or Cold:*

Aubergine, Red Onion & Harissa, Hazelnuts & Coriander Yogurt  
Roast Butternut Squash, Walnut Pesto & Goats Cheese  
Roast Sirloin of Beef, Horseradish Cream  
(£6 supplement per person)  
Roast Loin of Pork, Apple Purée

## Your salads

*Choose FIVE of the following dishes:*

Tomato, Red Onion & Basil  
Cous Cous Tabouleh  
Penne Pasta, Basil Pesto & Bocconcini  
Mixed leaves with Honey & Mustard Dressing  
New Potato, Mustard & Watercress  
Hot Buttered New Potatoes, Parsley & Molden Salt  
Charred Courgette, Hazelnuts & Soya  
Baby Gem Wedges, Piquillo Pepper & Hazelnuts  
Tenderstem Broccolis, Balsamic & Toasted Almonds  
French Beans, Shallots & Balsamic  
Roast Cauliflower, Curry & Raisins

Vegan and other dietary items available upon request. Please note we only use the finest seasonal ingredients, please be understanding should certain ingredients are not available at the time of your event

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## To finish...

*Choose TWO of the following dishes:*

Chocolate Brownie, Toasted Nuts  
Hazelnut Sponge, Chocolate Mousse & Cherries  
Individual Lemon Tart, Torched Meringue  
Raspberry Delice, Toffee Popcorn  
Olive Oil Sponge, White Chocolate & Cream Cheese  
Passionfruit Mousse, "Jam Sandwich"

*Alternatively choose ONE of the following for the table:*

Summer Pudding, Vanilla Clotted Cream  
Eaton Mess, Whipped Cream, Meringue & Berries  
Sherry Trifle, Vanilla Anglaise & Cherries

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