

SAMPLE MENU

CANAPÉS

Flaked salt beef, English mustard and dill pickled gherkins on brioche bun

Harissa chicken with preserved lemon yoghurt, sumac, flatbread

Pulled pork, smoky BBQ sauce, pickled slaw, brioche bun

Seven and wye smoked salmon blinis, sour cream, caviar and dill

Seared tuna niçoise on baby gem heart

Portland crab tartlet, pastis mayo, avocado puree and concas tomato

Spiced spinach and chickpea tartlet (vg)

Leek and cheddar tartlet (v)

Fig and honey tartlet (v)

STARTERS

Ham hock and pea terrine, chilled pea and mint puree, cornichons, pea shoots, crostini

Vegetarian option – Heirloom tomato, burrata and basil oil salad

Vegan option – Heirloom tomato, smoked tofu and basil oil salad

MAINS

Beef shin and caramelised onion pave, pomme anna, slow roast tomato, garlic baby spinach with port and red wine jus

Vegetarian option – Roast red onion and gruyere cheese tart, pomme anna, slow roast tomato, garlic baby spinach with tomato and herb salsa

Vegan option – Spiced chickpea, spinach and caramelised onion tart, pomme anna, slow roast tomato, garlic baby spinach with a tomato and herb salsa

DESSERTS

SCC strawberry and white chocolate mousse cricket ball with a short cake crumb pitch

Vegan option – Coconut and lime tart, almond and date base and candied lime zest

CHEESE

Montgomery Cheddar, Lubborn dairy Somerset Camembert, Millers' damsel biscuits and grapes

TINA