



# Private Box Plated Menu

FRIDAY 3RD JUNE

## CANAPES

Cut Roasted Potato, Smoked Salmon Rosette, Avruga  
Mille Feuille of Smoked Chicken, Mixed Peppers & Grapes  
Half Artichoke with Pepper Mousse & Fried Leek (VE)

## STARTER

Coronation Chicken, Pickled Shallots, Creme Fraiche, Herb Oil & Micro Coriander  
Beetroot Tartare, Horseradish & Caper Croute, Saffron Yolk (VE)

## MAIN COURSE

Courgette Scaled Hake, British Asparagus, Black Garlic Sauce, Potato Terrine & Viola Flowers  
Herb Crumbed King Oyster, Potato Rosti, Pickled Shallot, Red Pepper, Sorrel, Spinach Puree & Baby Courgette (V)

## DESSERT

Chocolate Ganache, Rum Royal Gala

## ARTISAN CHEESE BOARD

British Cheese:

Sussex Charmer Cheddar  
Tunworth Camembert  
Golden Cross Goats  
Beauvale Blue

Quince, Peters Yard Crispbread

## AFTERNOON TEA

Freshly Cut Sandwiches  
Fruit Scone with Strawberry Preserve & Clotted Cream

Afternoon Tea Fancies  
Victoria Sponge  
Chocolate Biscuit Cake  
Bunting Macaroon  
Blueberry & Champagne Dome