



# Private Box Plated Menu

SATURDAY 4TH 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

Loch Duart Nori Marbled Salmon, Chervil Gel, Cucumber, Lemon Emulsion  
Celeriac Carpaccio, Macerated Grapes & Isle of Wight Blue (V)

## MAIN COURSE

Cannon of Lamb Wellington with Truffle & Chive Farce, Millionaire Potato, Minted Pea Puree, Fava Bean Fricassee,  
Redcurrant Jus  
Roasted Gnocchi, Spinach Pesto, Celery, Torched Burrata, Truffle Crumb (V)

## DESSERT

Queen of Puddings

## 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