



## **1780 Marquee**

### **Starters**

#### **Burrata & Heirloom Tomatoes**

Silken burrata paired with vibrant heirloom tomatoes, lovage pesto, and baby basil, served alongside crisp rosemary crostini for texture and fragrance (v)

#### **Pressed Ham Hock Terrine**

Slow-cooked ham hock, delicately pressed and served with a silky pea aioli, bright pea and herb salsa verde, and lightly soured cherry tomatoes for freshness and acidity.

### **Main Courses**

#### **Roast Chicken Breast**

Succulent roast Chicken breast with spiced carrot purée, garlic and rosemary fondant potato, roast shallot, grilled courgette, and a rich, glossy jus.

#### **Spiced Carrot & Celeriac Tiffin**

Layered carrot and celeriac tiffin with spiced carrot purée, garlic and rosemary fondant potato, roast shallot, grilled courgette, frisée salad, and a deep mushroom sauce. (V)

### **Dessert**

#### **Passion Fruit & Coconut Panna Cotta**

A delicate coconut panna cotta infused with passion fruit, served Eton mess style with summer berries, crisp meringue, strawberry coulis, and edible flowers. (VE)

### **Afternoon Tea**

Ham & Barber's Mature Cheddar

Tuna & Cucumber.

Egg, Spinach & Chive (V)

Cumberland Sausage Roll.

Vegetable Sausage Roll (V)

House Loaf Cake