



## Ladies Day 2026

### Canapes & Champagne Reception

#### Golden Cross Goat's Cheese Croustade (V)

Crisp croustade filled with Golden Cross goat's cheese, finished with fresh chive.

#### Asparagus & Confit Garlic Tart (V)

Buttery pastry tart with asparagus, shallot, and slow-cooked confit garlic.

### Starter

#### Venison Carpaccio

Thinly sliced venison with heirloom tomato, lovage pesto, crisp croutons, and Parmesan aioli.

### Main

#### Chalk Stream Trout

Pan-seared trout with baby leek and samphire, popcorn cockles, crisp seaweed tuile, and a delicate blanc sauce.

### Dessert

#### Vanilla & Coconut Mousse

Light vanilla and coconut mousse with caramelised mango and mango gel.

### Cheese

British Cheeseboard Sharrock's Bomb, Baron Bigod, Ashlynn, Oxford Blue Quince, celery, grapes & Peter's Yard crispbread

### Afternoon Tea

Freshly cut sandwiches  
Fruit scone with strawberry preserve & clotted cream  
Afternoon tea fancies

Food allergen, intolerance and sensitivity information is compiled using data obtained from our approved suppliers. As with every catering establishment there is always a potential for cross-contamination to occur. While we endeavor to prevent this as far as possible, the nature of an allergen means we cannot fully guarantee that cross-contamination may not have occurred. If you have any concerns please speak to a member of staff.



## Ladies Day Vegetarian

### Canapes & Champagne Reception

#### Golden Cross Goat's Cheese Croustade (V)

Crisp croustade filled with Golden Cross goat's cheese, finished with fresh chive.

#### Asparagus & Confit Garlic Tart (V)

Buttery pastry tart with asparagus, shallot, and slow-cooked confit garlic.

### Starter

#### Watermelon Steak Tartare

Marinated watermelon prepared tartare-style, served with fennel pollen crème fraîche, toasted brioche, and chive emulsion.

### Main

#### Root Vegetable Pithivier (V)

Golden puff pastry pithivier filled with seasonal root vegetables, served with celeriac puree, asparagus grilled carrot, and wild garlic mushroom sauce.

### Dessert

#### Vanilla & Coconut Mousse

Light vanilla and coconut mousse with caramelised mango and mango gel.

### Cheese

British Cheeseboard

Sharrock's Bomb, Baron Bigod, Ashlynn, Oxford Blue Quince, celery, grapes & Peter's Yard crispbread

### Afternoon Tea

Freshly cut sandwiches

Fruit scone with strawberry preserve & clotted cream

Afternoon tea fancies

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