

THE GUINEAS FESTIVAL 2027 CHAMPIONS GALLERY

Saffron Grange English Rose Sparkling Wine



Warm Artisan Bread
Greek Olives
Whipped Butter's
Suffolk Smoked Garlic and Chive
Beetroot and Green Peppercorn



Dingley Dell Pork Terrine

Pickled Vegetables, Smoked Bacon, Onion and Applewood Puree

Butter and Thyme Roasted English Asparagus

Sea Vegetable and Spring Onion Salad, Soft Boiled Egg, Wild Garlic Crème Fraiche

Black Treacle Cured Chalk Stream Trout

Sweet Mustard and Dill Mayonnaise, Pickled Cucumber, Green Apple, Fennel, Watercress
Shoots



Norfolk Spring Lamb

Roasted Lamb Rack, Lamb Leg Pea and Mint Bon Bon, Spiced Carrot Puree, Spring Greens
Redcurrant and Port Jus

Sutton Hoo Chicken and Duck Galantine

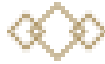
Brioche Puree, Herb Mash, Spring Baby Vegetables, Smoked Garlic Wild Mushrooms,
Maderia Wine

East Coast Seabass

Parmesan Herb and lemon Polenta, Tenderstem Broccoli, English Asparagus, Brancaster Mussel Cream, Forage Crispy Dulse Seaweed

Roasted Cauliflower and Spring Vegetable Wellington

Pont Neuf Potatoes, Spinach Puree, Morel Mushrooms, Baby Vegetables, Red Wine Jus

**Sorbet**

Mistey Rose Pear and Elderflower Sorbet
Saffron Grange Seyval Blanc Reserve Sparkling Wine

**Vanilla and Rhubarb Cheesecake**

Poached Rhubarb, Spiced Gingerbread

Chocolate Tart

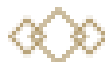
Vanilla Mascarpone, Chocolate tuile

Suffolk Honey Lemon and Thyme parfait

Shortbread Biscuits, Fresh Berries, White Chocolate Crunch

**English Cheeseboard**

Sourdough Crackers, Fruits, Celery, Onion Chutney

**Afternoon Tea**

Tea Sandwiches, Scones, Clotted Cream, Champagne Strawberry Jam, Handmade Cakes



Scan Me
Or visit this url:
mnu.mx/3436CE7
to see our allergen menus

Please note this menu is subject to change and is an example of what can be offered.