

SAMPLE MENU SUMMER HOUSE VIP EXPERIENCE

House Champagne Reception



Chilled Tomato Gazpacho

Whipped Goats Cheese, Red Pepper, Olive, Seeded Cracker

Smoked Chicken, Sweet Potato and Green Peppercorn Terrine

Fig Chutney, Pickled Vegetables, Chervil Mayonnaise

Wild Mushroom and Garlic Houmous

Baby Carrots, Radish, Shallot, Crispy Khobez Bread

Salmon Gravadlax

Pimm's Gel, Pickled Cucumber, Minted Lemon Mayonnaise, Ciabatta Croute



Beef Rossini

Roast Sirloin, Brioche Puree, Duck Liver and Truffle Croquette, Mushroom Ravioli, Madeira

Seared Chicken Breast

Pea Puree, Minted Potato Cake, Summer Vegetables, Pancetta, Café au Lait Sauce

Sea Bass Fillet

Elveden Estate Potatoes, Tenderstem Broccoli, Asparagus, Mustard Tartare Cream

Chargrilled Artichoke Tart

Leek Puree, Sunblushed Tomatoes, Watercress, Soft Poached Egg



Black Forest Panna Cotta

Cherry Compote, Chocolate Brownie, Amaretto Cream

Chocolate Rocky Road Finger

Chocolate Sauce, Cherry Gel, Marshmallows, Popcorn

Blueberry Cheesecake Wave

Blueberry Gel, White Chocolate Crunch, Meringue

Summer Pudding Torte

Fruit Compote, English Summer Berries



British Cheese Board



Afternoon Tea