

Paddock View

Festival Trials Day 2020

Saturday 25th January

Morning coffee and biscuits

Freshly baked bread and butter

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King's cured citrus salmon,
orange and grapefruit and avocado cream

Vegetarian Option

Sweet potato and miso soup,
ginger kale and St Martin's sourdough (VE)

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Roasted lamb neck fillet,
sautéed spinach, baby carrot, caramelised shallots,
whipped potato and sticky lamb jus (GF)

Vegetarian Option

Caramelised cauliflower steak,
puy lentils, labneh, glazed baby beetroots, sautéed green beans and smoked almonds (V)

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Strawberry, rose and lychee dome

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LIGHT AFTERNOON TEA

Cake selection

Cherry Bakewell sponge (V), toffee apple cake (V), lemon meringue cake (V) (GF),
carrot, orange and pecan loaf (VE) (GF)

Fruit scones (V) with clotted cream and strawberry preserve
Freshly brewed tea and triple certified Arabica bean coffee

Tom Parry – Regional Executive Chef



'We can't guarantee that any items are completely allergen free due to being produced in a kitchen that contains ingredients with allergens. If you would like to know any more information on allergens in our food & drink, please ask a member of the catering team. Thank you.'

Please note this menu is subject to change.