



PATRON MENU

FRIDAY 10TH JUNE 2022

Champagne Lanson Reception

Canapés

Chilli & lime prawns & crispy corn
Coronation chicken, poppadom & coriander yoghurt
London coppa, nectarine & lemon ricotta
Buffalomi skewers, pickled melon & mint (v)
Chickpea panelle, tomato, black olive & basil (v/vegan)

Bread & Butter

Artisan bread roll selection: multigrain, rosemary, sourdough & olive with South Downs butter

First Course

Yellowfin tuna carpaccio, avocado, ruby grapefruit & miso

Main Course

Black garlic glazed Hereford beef, runner beans, parsley & Spenwood pistou

Dessert

Vanilla rice pudding mousse, roasted pineapple & pistachio

Coffee & handmade truffles

Early evening cheeseboard

Vegetarian & Vegan Options

First Course

Heirloom tomato carpaccio, pickled watermelon, spring onion & ginger (vegan)

Main Course

Harissa hasselback butternut squash, feta salsa, warm herby couscous & tahini yoghurt (v)
Harissa hasselback butternut squash, Betta Feta salsa, warm herby couscous & tahini yoghurt (vegan)

Dessert

Calamansi curd, whipped coconut, mango & chilli salsa (vegan)

If you suffer from any allergies, or require either a vegetarian or vegan option, please register this in advance – and no later than Wednesday 1st June - either via your host or directly onto the Client Registration Portal.

Guests with allergies are advised that we cannot guarantee that any of our dishes are free from any allergens



PATRON MENU

FRIDAY 10TH JUNE 2022

Afternoon Tea Buffet

Selection of fine traditional afternoon tea sandwiches

Cucumber, cream cheese & mint (v)
Free range egg & watercress (v)
British ham & mustard mayo
West country mature cheddar ploughman's (v)

Traditional tea items

Mini scones with preserves & clotted cream
Bowls of English strawberries with Jersey cream
Iced pomegranate & green tea infusion

Mini tea fancies

Salted caramel chocolate brownie
Raspberry & pistachio sponge
Macarons

Tea cake

Lemon & elderflower drizzle

Hand me rounds

Gloucester Old Spot, honey & thyme sausage rolls
Butternut squash, tomato & Graceburn roulade (v)
Butternut squash, tomato & summer herbs (vegan)

Selection of speciality teas & infusions

Drinks Package

Complimentary Champagne Lanson up until 4pm
premium wines, Pimm's, beer, spirits & soft drinks all day

Cash bar for all other drinks

Wines from Bodega Norton & Minuty

Guests with allergies are advised that we cannot guarantee that any of our dishes are free from any allergens