



PATRON MENU

FRIDAY 9TH JUNE 2023

Champagne Lanson Reception

Canapés

Orkney scallop ceviche, watermelon, ginger & jalapeno
Smoked freshwater eel, pancetta potato, apple & marigold
Honey harrisa lamb, crispy brick pastry, mint yoghurt
Whipped Rosary goats' cheese, salted cracker, beetroot & rhubarb ketchup (v)
Spiced lentil pancake, coconut chutney, lime yoghurt (vegan)

Bread & Butter

Artisan bread roll selection:
multigrain, rosemary, sourdough & olive with The Estate Dairy butter

First Course

Elderflower cured Lochlander salmon, crab & apple aioli, wasabi rocket

Main Course

BBQ salt aged Surrey Hills beef, confit shallot, summer beans & ruby chard gremolata

Dessert

Sicilian lemon parfait, caramelised white chocolate & New Forest raspberries

Coffee & handmade truffles

Early evening cheeseboard

Vegetarian & Vegan Options

First Course

Candy-stripe beetroot salad, Sussex Slipcote, pickled rose petal & pistachio (v)
Salad of rainbow carrots, salt baked carrot houmous & pumpkin seed dukkah (vegan)

Main Course

Harissa glazed Laverstoke Park buffalomi, warm gazpacho, romano peppers, charred spring onion salsa (v)
Watercress & pea risotto, crispy courgette, pine nut, lemon & rocket (vegan)

Dessert

Coconut yoghurt panna cotta, maple glazed apricots, cardamon granola (vegan)

If you suffer from any allergens, or require either the vegetarian or vegan option, please register this in advance - no later than Wednesday 31st May - 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.



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Afternoon Tea Buffet

Selection of fine traditional afternoon tea sandwiches

- Cream cheese, cucumber & mint (v)
- Free range egg & cress (v)
- Wiltshire ham & mustard
- West Country mature cheddar ploughman's (v)

Traditional tea items

- Mini scones with preserves & clotted cream
- Bowls of English strawberries with Jersey cream

Mini tea fancies

- Chocolate & hazelnut brownie
- Cherry & almond slice
- Assorted macarons:
chocolate, raspberry, pistachio, lemon, vanilla & mocha

Tea cake

- Lemon & blueberry loaf

Hand me rounds

- Gloucester Old Spot, apple & thyme sausage rolls
- Harissa chickpea & butternut squash sausage roll (v & 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

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