

27 JUNE 2026

# 1930'S HOUSE PARTY MENU

## LET'S BEGIN .....

### SMOKED SALMON AND CREAM CHEESE ROULADE

Celeriac remoulade, pickled cucumber, and rye bread

### CHILLED HONEYDEW MELON WITH SERRANO HAM

Balsamic gel, roquette leaf and dried vine tomatoes

### PLUM TOMATO & BUFFALO MOZZARELLA PUFF PASTRY STACK (V)

Basil pesto & roquette (can be adapted for vegans)

## MAIN EVENT .....

### ROAST BREAST OF FREE-RANGE CHICKEN

Herb creamed potato, tarragon and button mushroom sauce, crispy bacon, and braised carrots

### STEAMED FILLET OF LOCAL SOLE

Dusted with nori powder, saffron fondant potato, asparagus tips and a lemon and herb velouté

### BAKED BEEF TOMATO (V)

Filled with roasted Italian vegetables, steamed black cabbage, parmesan polenta cakes, and a courgette and basil cream (can be adapted for vegans)

## TO FINISH .....

### PEAR AND ALMOND FRANGIPANE TART

Black cherry jam and whipped praline hazelnut cream

### DARK CHOCOLATE FONDANT

White chocolate crème anglais and topped with cinder toffee

### LEMON AND RASPBERRY POSSET (VE)

Lemon crumble and raspberry gel, fresh blueberries (for vegans only)

#### ALLERGEN & CALORIE INFORMATION

*V = vegetarian*

*VE = vegan*

*Please ask a member of our team to view calories and find out more about allergen details.*

*Please let us know if you have any allergies, intolerance or sensitivity before you order your meal. Adults need around 2000 kcal per day.*