

“JAZZ LUNCH” MENU

SUNDAY 13TH JULY 2025

TO START

Garden Pea and Ham Hock Soup (*df, gf*)
with mint oil (**can be adapted for v and vg*)

Chicken and Chorizo Terrine (*df, gf*)
served with a tomato chutney, crispy pancetta crisp and mixed leaves

Smoked Salmon Roulade (*gf*)
filled with prawn, crayfish and dill cream cheese served with an orange and fennel salad

Bruschetta (*v*)
on toasted ciabatta with tomato and basil salsa, balsamic vinegar, rocket leaf and parmesan shavings
(**can be adapted for df and vg*)

MAIN COURSE

Roasted Topside of Beef
marinated in mustard, thyme and garlic with Yorkshire pudding, crispy roasted potatoes,
seasonal vegetables and red wine jus (**can be adapted for df and gf*)

Pan Fried Chicken Supreme (*df*)
with an apricot and pistachio stuffing with bread sauce, crispy roast potatoes,
seasonal vegetables and chicken jus (**can be adapted for gf*)

Pan Fried Cod Fillet
with a tomato herb crust, crushed lemon and dill new potatoes, seasonal vegetables, beurre blanc sauce
(**can be adapted for gf*)

Pea, Beetroot and Broad Bean Risotto (*df, gf, v, vg*)
with vegan feta cheese, pea shoots and dill & lemon oil

DESSERT

Elderflower and Summer Fruit Jelly
with lemon sorbet (*gf, df*)

Orange Meringue Pie
with Chantilly cream (*v*)

Double Chocolate Torte
with vanilla ice cream (*v*)

Salted Caramel Brownie
with vegan ice cream (*gf, df, v, vg*)

Selection of British Cheeses
with celery, grapes, and chutney (*v*) (**can be adapted for gf*)

COFFEE AND PETIT FOURS

£49.50 PER PERSON
INCLUDES PIMMS AND CANAPÉS RECEPTION

DF – Dairy Free GF – Gluten Free V – Vegetarian VG – Vegan
**Some of the menu can be adapted for intolerances on request. Please ask for further details*