



Four Course Banquet

Thursday 19th June

Canapés

Blue Cheese mousse tartlet, port poached pear,
fig pâte de fruits

Starters

Asparagus mosaic, coriander foam, corn tuile

Main

Beef wellington, celeriac slaw, smoked pomme puree,
red wine jus
or

Veggie - Carrot tarte tatin, honey and bourbon caramel,
hazelnuts, mascarpone mousse, pak choi

Refresher

Mandarin sorbet, Melon Granita

Dessert

Crème caramel panna cotta, macerated strawberries, strawberry
sorbet, shortbread, lavender honey
or

Veggie - Lemon polenta cake, agave honeycomb,
blackcurrants, cassis sorbet, almond meringue