

# *Summer Soiree Dinner Menu*

Saturday 17<sup>th</sup> July 2026

£79.00 per person

## *Appetiser*

**Chilled Watermelon & Pimm's Refresher**  
(Vg-GS)

## *Starter*

**Duck Rilette**  
Toasted Brioche, Plum & Cherry Chutney (GSA)

**Seared Red Mullet**  
Smoked Mackerel and Horseradish Mousse, Pickled Fennel, Pink Grapefruit (GS)

**Tempura Asparagus**  
Saffron Aioli, Cucumber & Pea Shoot Salad (GS)

## *Main Course*

**Aged Cannon of Lamb**  
Rosti Potato, Petit Pois A La Française, Red Currant Jus (GS)

**Poached Roulade of Smoked Salmon, Hake & Tiger Prawn**  
New Potato, Salmon Pearls, Champagne Beurre Blanc (GS)

**Butternut Squash Filo Parcel**  
Wild Mushrooms, Glazed Chevre Goats Cheese, Sage, Balsamic Reduction (V)

## *Refresher*

**Blood Orange Sorbet**  
(V - GS - DF)

## *Dessert*

**Iced Eton Mess Parfait**  
Lemon Sable Biscuit (GSA)

**Dark Chocolate Cheesecake**  
White Chocolate Shard, Orange and Cointreau Jus (GS)

**Banoffee Crumble Tart**  
Vanilla Pod Ice Cream

### Allergen Information