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## LUNCH IN THE GARDEN

### A FORMAL BUFFET IN THE MARQUEE -

### 12PM-2.30PM EVERY DAY

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In the marquee, we are serving a formal buffet with table service available for drinks. We have increased the seat numbers to cope with demand. Book tables online.

#### SAMPLE MENU

##### Soup

with breads, seeds and croutons (vg)

##### Cold Starters

Classic bruschetta with tomato, olive, shallot and basil (vg)

Tortilla chips with guacamole, salsa and sour cream (vg)

Prawn cocktail glasses with Baby Gem lettuce, cucumber and Bloody Marie Rose

Roasted salmon with crispy capers

Smoked mackerel paté crostini

Ham hock terrine with piccalilli

Tandoori chicken skewers with minted raita

##### Hot Dishes

Moules Marinière with pommes frites

##### Carvery

Honey and mustard roast gammon with rum and pineapple sauce

Rare striploin roast beef with beef sauce

Vegan Wellington with beetroot and mushroom gravy (vg)

Buttered minty Jersey Royals

Panache of British runner beans, summer greens and green beans

##### Salads

Peach, rocket, walnut and Gorgonzola

Crayfish, avocado, mango, ginger and chilli vermicelli

Potato salad with pancetta, spring onion, red onion and dill

Lebanese tabbouleh with heritage tomato, chervil and chives

Caesar salad with Baby Gem, croutons and white anchovies

Sweet potato and wild rice salad with cranberry, feta and red onion

Mixed leaves and naked salad

##### Desserts

Pink Champagne fruit jelly cups

Lemon and elderflower macaroons

Victoria Sponge bites

Mango lassi shots (vg)

Summer fruit consommé

Fresh berry trifle

Passionfruit pannacotta (vg)

Chocolate and hazelnut profiteroles with white chocolate glaze