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DINNER

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Selection of Canapés



‘Tasting of the Harbour’

Locally Caught Crab Cake and River Dart Home Cured Trout
Sweet, Pickled Cucumber, Beetroot Mayonnaise and Dressed Shoots



Roast Rump of Longwool Lamb
Cyder Braised Shallot, Roasted Baby Carrot and English Asparagus,
Carrot Purée and Redcurrant Jus
Buttered New Potatoes



The Great British Cheeseboard
Served with Allen’s Chutney and Artisan Biscuits



Classic Lemon Tart
Meringue Kisses, Fresh Raspberries, Coulis,
Lemon Balm and Pistachio Crumb



Freshly Brewed Coffee
Petits Fours

All dietary requirements can be catered for upon request.

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BREAKFAST

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A refreshing chilled Bellini Cocktail
followed by your choice of
Triple Melon, Blueberry and Mint Compote
Served with Natural Yoghurt, Honey and Seeded Granola



Grilled Back Bacon, Cumberland Sausage, Stornoway Black Pudding,
Griddled Flat Mushroom and Vine Tomato
with Freshfield Farm Scrambled Eggs

or

Loch Duart Smoked Salmon, Toasted English Muffin,
Freshfield Farm Scrambled Eggs with a Chive Hollandaise



Morning Bakery Basket
Netherend Farm Salted Butter, Selection of Preserves and Honey



Freshly Brewed Tea and Coffee



Late Morning Offering
Freshly Brewed Tea and Coffee
Selection of Danish Pastries

All dietary requirements can be catered for upon request.