

TABLE FOR THE DAY ON THE FLOATING BAR

from 8am-6pm

Coffee and pastries on arrival

LUNCH

from 12-2.30pm, please be seated by 1.30pm

Soup

Charcuterie

Parma ham, mortadella, Suffolk chorizo with olives,
caperberries and cornichons

Cold Starters

Grilled courgette, smoked ricotta and olive bruschetta
Cold water potted prawn and piquillo pepper gel
Butter chicken and apricot terrine
Barbecued octopus, preserved lemon and oregano
Whipped hot smoked salmon, salsa verde and hung crème
fraîche

Hot Dishes

Paupiette of lemon sole with prawn and Cromer crab
mouseline, Noilly Pratt and keta caviar cream
Buttered minty Jersey Royals
Panache of British runner beans, summer greens and green
beans

Carvery

Honey and mustard roast gammon with piccalilli
Rare striploin roast beef with rich red wine sauce
Vegan artichoke and asparagus Wellington with mushroom
gravy

Salads

Panzanella and heritage tomatoes
Watermelon, feta, black olives and mint
Roasted new potato, fennel, orange and dill salad
Roasted shallot and broad bean couscous
Greek pasta, courgette, feta, olives and red onion
Naked mixed leaves

Desserts

Pistachio Opera
Watermelon dream cake
Chocolate orange tart (vegan)
Cherry macaroon
Blueberry brownie cheesecake

AFTERNOON TEA

from 4-5.30pm, please be seated by 4.45pm

Finger Sandwiches

Honey and mustard roasted gammon / Smoked salmon with horseradish crème fraîche
Croxtton Manor Cheddar and spring onion / Cucumber with mint butter

Sweet Bites

Carrot cake / Pastel de Nata / Traditional rich fruit loaf
Lemon drizzle cake / Red velvet cake
Scones topped with strawberry jam and clotted cream

Tea & Coffee

Nemi classic teas and fruit infusions / Old Spike richly roasted Arabica coffee