

MARQUEE BUFFET

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

mousseline, 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