

SAMPLE MENU

SUMMER HOUSE RESTAURANT (ALL COURSES)

House Champagne Reception



Tomato Gazpacho
Mozzarella, heritage tomato salad

Beetroot Salmon Gravadlax
Dill and horseradish cream cheese, lemon, sourdough croute

Smoked Chicken Caesar Croquette
Anchovy fillet, gem lettuce, shaved parmesan

Fresh Herb Risotto Cake
Roasted tomato, goats curd, balsamic and orange gel



Beef Sirloin
Truffle and thyme potato terrine, cauliflower puree, baby vegetables
Red wine sauce

Chicken Breast
Mint potatoes, onions, tenderstem, asparagus, white wine sauce

Baked Salmon Fillet
Saffron mash, Suffolk chorizo, peas, Champagne cream

Vegan Cous Cous Bon Bons
Butternut squash puree, Mediterranean vegetable tagine, coriander



Limoncello Cheesecake
Lime meringue, lemon curd, lemon balm

Flavours of Summer Pudding
Mixed berries, toasted brioche, fresh cream

White Chocolate and Rhubarb
Goats cheese, rhubarb compote, white chocolate crumb

Chocolate Tart
Passion fruit cream, caramel tuile



British Cheese Board



Full Afternoon Tea

If you would like to know the allergens in our food or drink, please do not hesitate to contact us
Please note this menu may be subject to change