

THE CHAMPIONS' ROOM

WEEK 1

AMUSE

SWEET AND SOUR VEGETABLES
Herb and goat's cheese crumble

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STARTERS

SALMON MI-CUIT WITH HERITAGE BEETROOT
Lemon dressing and herbs

SEARED MACKEREL MARINATED IN LEMON JUICE
AND OLIVE OIL
Horseradish snow and cucumber purée

CHICKEN AND SMOKED HAM HOCK TERRINE
Charred baby corn salad, prunes and mustard

ROASTED CAULIFLOWER WITH APPLE AND RAISIN PURÉE
Montgomery Cheddar

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MAINS

SLOW COOKED TURBOT
English peas, sundried tomato and gnocchetti

SADDLE OF CAMBRIAN LAMB
Tomato, confit of red pepper with harissa

ROSEMARY AND GARLIC BAKED FETA
Soya beans, rosemary pesto, slow roasted cherry tomatoes, Evesham asparagus and roasted Jersey Royals

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FROM THE SEAFOOD BAR

FRUITS DE MER

Severn and Wye Smoked Salmon with Caviar, king prawns, Devon crab, cuttlefish salad with plum tomatoes and pea shoots, crayfish cocktail and lobster. Served with potato salad and dressed summer leaves

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DESSERTS

KENTISH STRAWBERRY AND WHITE CHOCOLATE LOLLY
Strawberry and basil sorbet

PEAR MOUSSE
Honeycomb, pear gel and raspberries

CHOCOLATE MOUSSE WITH SALTED CARAMEL
Almond feuilletine and chocolate sponge

FROM THE CHEESE TABLE

Selection of British Artisan Cheeses
Appleby's Cheshire, Lincolnshire Poacher Double Barrel, Flower Marie, Beauvale, Perl Las Blue Mini, Rollright, Katherine and Helford Blue. Served with truffle honey, fig ball, pear, damson and caramelised apple jellies

All our fish & seafood is sustainably sourced, as part of our pledge to the Sustainable Fish Cities Campaign.

Our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available.

THE CHAMPIONS' ROOM

WEEK 2

AMUSE

THYME AND HONEY RICOTTA
Pickled vegetables and micro herbs

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STARTERS

TUNA WITH COCONUT, CHILLI, MANGO, APPLE AND LIME

SALTED COD, AVOCADO, SEA VEGETABLES AND CUCUMBER

SMOKED CHICKEN, PICCALILLI AND CHARRED SWEETCORN

SYMPHONY OF HERITAGE TOMATO
Basil and mascarpone

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MAINS

SUMAC GLAZED ISLE OF GIGHA HALIBUT
Rose infused beetroots with sour cherry salsa

GRILLED LANCASHIRE BEEF FILLET WITH CAULIFLOWER PURÉE
Celery and English garden peas

PURPLE SPROUTING BROCCOLI
Poached Burford Brown egg, cauliflower and roasted hazelnut

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FROM THE SEAFOOD BAR

FRUITS DE MER

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DESSERTS

STRAWBERRY AND PINEAPPLE DOME
Mascarpone cream, pineapple salsa

MILK CHOCOLATE AND HAZELNUT TART
Salted caramel and mascarpone mousse

CUSTARD PANNA COTTA
Rhubarb cream, poached rhubarb and ginger crumble

FROM THE CHEESE TABLE

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AFTERNOON TEA

RECEPTION SANDWICHES

Egg and cress
Smoked salmon and horseradish crème fraîche
Coronation chicken
Ham, Emmental and Dijon mustard

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DEVON FRUIT AND PLAIN SCONES

Strawberry jam
Cornish clotted cream

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SELECTION OF AFTERNOON TEA PASTRIES

Victoria sponge
Banana loaf
Salted caramel popcorn tart
Pistachio cupcake

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KENTISH STRAWBERRIES AND CREAM

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SELECTION OF TEAS AND HERBAL INFUSIONS

£286.00 per person
Price includes a 10% optional gratuity