



M E N U



Summer Soiree @Hadlow Manor

***PLEASE CONTACT US FOR VEGE/VEGAN OPTIONS WHEN BOOKING**

Starters

Gin cured rainbow trout with pickled cucumber, poppy seed crème fraiche, red caviar & purple sorrel (gf)

Or

Slow roasted tomato & red pepper soup with shredded basil (ve) (gf)

Main

Slow cooked beef with a celeriac & sweet potato gratin, braised red cabbage with a wild mushroom stock & thyme stock sauce (gf)

Or

Due of new season chicken: roast chicken breast stuffed with spinach and ricotta, confit chicken leg served with baby carrots, asparagus, fondant potato and a lemon thyme jus.

Dessert:

Orange & cardamom crème brulee, cinnamon shortbread

Or

Vegan chocolate & raspberry tart, raspberry sorbet (ve) (gf)

