



Menus

CANAPÉS

*Canapés are a £10 supplement per person*

Berkswell and truffle tart

Salt cod fishcake, chive emulsion

Beef tartare, chickpea and rosemary wafer, mushroom ketchup

GARDEN COURSE

Tomato gazpacho, heirloom tomatoes, Kidderton Ash goats cheese

STARTERS

Cured stone bass, wasabi, smoked soy sauce

Chicken liver parfait, prune ketchup, truffle brioche

Burrata, smoked beetroots, pine nut furikake

Lobster, seaweed sauce, celeriac *£5 supplement*

FISH COURSE, *optional extra course, £20 supplement*

Brill, XO sauce, sea vegetables

MAIN COURSE

Rolled lamb shoulder, courgettes, runner beans, lamb sauce

Skate, grenobloise sauce, BBQ globe artichokes, sea vegetables

Cotswold white chicken, peas, pea puree, Bearnaise sauce

Wild garlic gnocchi, peas, cep sauce

Cote de Boeuf, bone marrow & Madeira sauce

*£25 supplement*

SIDES

Boulangère potatoes

Hispi cabbage, dill and onion

DESSERT

64% chocolate delice, coffee ice cream, pecan brittle

Choux bun, strawberries, strawberry and lime sorbet

Brown sugar brulee, rhubarb sorbet, marigold

*All dietaries can be catered for with advance notice.*

*Canapes - £10*

*3 courses £80 - starter, main, dessert*

*4 courses £90 - garden course, starter, main, dessert*

HAMPTON MANOR