

MEMBERS' ENCLOSURE: SUNDAY 31 AUGUST

## **Starters**

Smoked mackerel, endive and English apple salad

Chorizo arrancini with a burnt apple puree

Summer romaine salad with seasonal greens and roasted chick peas (VE)

## Main Course

Sirloin of estate beef with Yorkshire pudding, confit potatoes, summer greens and pan gravy

Kitchen garden vegetable wellington with a mushroom ragu and summer greens (V)

Panfried seabass with confit potatoes, summer greens and chive cream

## Dessert

Bakewell tart with clotted cream (V)

Summer berry Eton mess (V)

Chocolate & orange tart with an orange sorbet (VE)

Followed by a selection of teas or locally roasted coffee

This is a sample menu; dishes may vary according to the availability of the freshest seasonal ingredients.