

“Tepee Time” Menu

This menu is designed for guests to self-serve their Main on each table.

Amuse Bouche

Starters

Ham Hock Terrine

With Date and Fig Chutney, Sour Dough Toasts and Garden Herb Salad

OR

Slow Roasted Tomato Souffle

With Parmesan Cream and Olive Salad

OR

Fox’s Hot Smoked Salmon Salad

With Sweet and Sour Young Onions, Chive Batons and Gem Lettuce

Main

A Locally Sourced Roasted Joint or Joints of Meat

Please Select 1, 2 or 3 Meats from the Roasted Joints Menu

AND

Accompaniments and Sides

Please Select Different Accompaniments from the Menu Provided

AND

Condiments and Sauces

Please Select Different Condiments and Sauces from the Menu Provided

Desserts

Dark Chocolate Marquise

With Blueberry Puree, Clotted Cream and Mint Syrup

OR

Lemon Mille Feuille

With Raspberry Sorbet, Sable Crumb and Cardamom Yoghurt

OR

Fox’s Sticky Toffee Pudding

With Bushmills Butterscotch Sauce and Madagascan Vanilla Ice Cream

Luxury Teas and Coffees