



Salvadori Pavilion - Plated

Friday 6th September 2024

Breakfast

Served to the guests

Toasted sourdough, cumberland sausage, fried egg, red onion and Henderson's relish chutney,
Wookey Hole cheddar

Toasted sourdough, vegan sausage, red onion and Henderson's relish chutney, smoked vegan applewood (vg)

From the buffet

Croissant, pain au chocolate and Danish

Greek yoghurt

Coconut yoghurt (vg)

Homemade granola

Honey

Seasonal berries

Cinnamon spiced pineapple and passionfruit pots

Fresh fruit juices

Bloody Mary shot

Lunch

Starter

Coronation chicken terrine, spiced apricot gel, crispy lotus root, coriander oil

Spiced carrot terrine, spiced apricot gel, crispy lotus root, coriander oil

Artisan country breads with English butters

Main

Pan roasted hake, roasted red pepper relish, crab and sea beet croquette, brown crab bisque

Onion lyonnaise, wild mushroom and spelt risotto, pickled Scottish chanterelles,
dressed summer pods, garlic soubise (v)

Pudding

Dark chocolate and raspberry roulade with stem ginger

Chocolate and raspberry trifle (vg)

Cheese

Local cheese selection with sweet apple chutney, English butter and seeded crackers (v)

Afternoon Tea

Hog roast sausage rolls

Spiced chickpea, sweet potato roll (vg)

Smoked salmon on rye

Vegan ploughman's (vg)

Chocolate tiffin

Lemon curd and raspberry tart

Plain and fruit scones with strawberry jam and clotted cream

Vegetarian/vegan dishes are available upon request

Menus subject to change