



Salvadori Pavilion - Plated **Saturday 7th 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

Whipped ricotta, roasted peach, shaved carrots, thyme and bee pollen dressing

Whipped vegan cream cheese, roasted peach, shaved carrots, thyme and agave dressing (vg)

Artisan country breads with English butter

Main

Lamb rump, roasted aubergine and sheeps' curd puree, lamb shoulder and potato terrine, dressed courgette

Whole roast aubergine, sun blushed tomato chutney, shaved baby courgette (vg)

Pudding

Malted milk panna cotta with chocolate sponge, sesame tuille, redcurrant compote

Malted milk panna cotta with chocolate sponge, sesame tuille, redcurrant compote (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