



MENU

ARRIVAL

Tempura tiger prawn with sweet soy glaze, sesame and coriander

PRE-GAME

Smoked chicken and confit leek terrine with mustard crème fraiche and toasted brioche

Roast fillet of halibut with wild mushroom fricassee and parsley sabayon

Slow-cooked pork belly, caramelised apple, sage pomme anna and cider glaze

HALF-TIME

White chocolate and blood orange torte with gingerbread crumb and burnt orange crème

FULL-TIME

Cheese tasting plate, preserves, crispbreads, fruit loaf, vintage port

Mini pies and pastel de nata

