



Glamour & Glitz Buffet

Heritage beetroot and Rosemary goat cheese salad

Heather honey granola, bergamot vinaigrette

Highclere gin and tonic cured Chalk stream trout

Pickled cucumber, garden borage

Isle of Wight heirloom tomatoes

Highclere rapeseed oil, Modena balsamic vinegar, olive tapenade, basil pesto

Yellow courgette and seasonal radish salad

Broad beans, mint

Native lobster, crayfish and prawn cocktail

Marie rose sauce, foraged sea vegetables

Dingley dell farm pork rilette

Apricot chutney, artisan sourdough toast

Orange and fennel poached Loch Duart salmon

Dill crème fraîche

Himalayan salt aged sirloin of beef

Estate herbs, black truffle Dijon mustard

Whole roasted Shropshire farm chicken

Garlic and herb rub

Jersey royal potatoes

Butter, fine herbs, Devon sea salt

Rainbow chantenay carrots

Maple syrup, thyme

Chargrilled purple sprouting broccoli

Tamari and lime dressing

Summer vegetable jalouise

Chargrilled peppers, sun blushed tomato, smoky aubergine

Highclere champagne and raspberry posset

Greek yoghurt crisp

Sao Palme dark chocolate tart

Salted caramel popcorn, brown sugar Chantilly cream

New Forest blueberry cheesecake

Lemon curd

English rhubarb meringue pie

Magnolia syrup