

SUPPER MENU ~ FRIDAY 12 MAY 2023 Ticket Price £28

Served from Giant Pans

Moroccan Spiced Chicken Tagine with apricots, tomatoes, peppers and toasted almonds

Vegan

Smoked Tofu, Pepper and Tomato Tagine

Side Dishes

Tabbouleh with Flat Parsley, Red Chilli and Lemon Salad of Roasted Aubergine, Courgettes, Feta, Olives and Red Onion Green Salad

Trio of Mini Desserts

Chocolate Brownie, Lemon Posset and Red Berry Eton Mess

DINNER MENU ~ SATURDAY 13 MAY 2023 Ticket Price £40

Nibbles

Honey Roasted Nuts with Ventnor Salt Curried Meatballs with Flat Parsley, Coriander and Mint Pan Con Tomate

On the Table - Baskets of Bread and Butter

Starter

Kilner Jar of Smoked Salmon, Dill and Lemon Pate with a Salad of Roquette, Peashoots and Pickled Cucumber **Vegan** ~ Kilner Jar of Wild Mushroom and Chive Pate

Main Course

Breast of Corn-fed Chicken with Truffle and Tarragon Butter served with an English Sparkling Wine Wild Mushroom and Cream Sauce Vegan ~ Aubergine Schnitzel topped with Confit Tomatoes and Scheese

> Selection of Fresh Vegetables Anna Potatoes

Dessert Vanilla Creme Brûlée with Strawberries and Shortbread

Coffee and Tea Station