



## Seasonal Summer Menu

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### Starter

Summer heirloom tomato gazpacho with baby basil and homemade focaccia bread

King prawn, watermelon and caper salad with pumpkin seeds and finest balsamic dressing

Farmhouse cheddar Soufflé with pickled summer vegetables and bay watercress (V)

Chicken, leek and baby spinach roulade with tarragon mayo, baby leaves and a parmesan tuiles

### Main

Noisettes of English lamb with mini roasted potatoes, cannellini bean purée and a rich tomato and olive jus

Roast fillet of beef topped with sautéed wild mushroom and Oxford Blue cheese on a potato rosti with a red wine jus

Baked sea bass fillet with crushed new potatoes and buttered samphire, peas and broad beans

Puy lentils with roasted brassica's, sweet potato and halloumi (V)

### Dessert

Poppy seed meringue with roasted nectarines, raspberries and Manuka honey

Hot chocolate fondant with rum soaked cherries and vanilla cream

Passion fruit mousse with coconut arancini and pineapple salsa

Baked custard tart with balsamic tossed 'Rectory Farm' strawberries

