



ANNIE
and
JUSTIN
05.07.2024

FIRST COURSE

Yellow pea hummus, chargrilled courgetti,
pickled red onions & broad beans (Ve)

-or-

Burrata, prosciutto, roasted peach & hazelnut
salad with aged Balsamic

Blood orange sorbet

MAIN

Pan-fried sea bream, king prawns, crushed
new potatoes, asparagus, & lemon beurre
blanc

-or-

Fillet of beef Wellington, mushroom and
chicken parfait duxelles, & Madeira cream

-or-

Wild mushroom & chestnut Bourguignon with
caramelised onions & mashed potatoes (Ve)

all served with potatoes and seasonal vegetables

DESSERT

A trio of desserts:

Burnt Cambridgeshire cream, with cinnamon
& apple flapjack

65% Bitter chocolate tart, clotted cream &
macerated berries

Chilled lemon posset, with lavender
shortbread & raspberries

-or-

Cherry Bakewell, cherry purée, & vanilla soy
ice cream (Ve)

Tea, Coffee and Petits Fours

WINES

White - Chablis, Victor Berard

*A classic bone dry white wine with a full steely
palate*

Red - Côtes du Rhône, Victor Berard

*A warm spicy red with a soft peppery taste
coming from the Grenache and Syrah grape
varietals*

Toast - Laurent Perrier 'La Cuvée'

Champagne

*Laurent-Perrier's signature champagne, La
Cuvée is delicate yet complex with crisp notes
of citrus fruit & white flowers, with great length
on the finish*

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