



8th June 2024

St George's Hill Golf Club

Menu

*Beetroot cured North Atlantic salmon, lemon crème fraiche,  
avocado mousse, pickle cucumber and dill, caviar.*

*or*

*Beetroot carpaccio, whipped goat cheese, balsamic reduction,  
radishes, rocket leaves and piquillo peppers coulis (V)*

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*Roasted corn feed chicken breast*

*or*

*Roasted cauliflower steak (V)*

*with*

*curried cauliflower puree, roasted cauliflower fleurettes, baby  
carrots, curly kale pesto and green oil*

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*Cranachan*

*Picpoul de Pinet 'La Viste', 2022*  
*Coteaux du Languedoc, France*

*Primitivo, Terre Di Montelusa 2021*  
*Puglia, Italy*