



8th June 2024
St George's Hill Golf Club
Menu

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

or

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

Roasted corn fed chicken breast

or

Roasted cauliflower steak (V)

with

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

Cranachan

(One for the Scottish contingent)

Wine

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

*Remember Pinot Grigio? Please don't
ask for any, this is
better*

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

Smooth and juicy, just like the Groom