



**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)*

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*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*

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**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*