

Breakfast Selection

PASTRY MENU

Pastry Basket £8

a Selection of Mini Pastries and Danishes

Croissants au Beurre £5

Fruit Danish £5.50

Lunch Menu

BENTO BOX MENUS

MENU 1

Buffalo Mozzarella, Speck, English
Pea's, Mint and Lemon Dressing

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Chicken filled with Herb Mousseline,
Wild Rocket and Radish Salad, Salsa
Verde

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Summer Berries and Elderflower Eton
Mess

£40 per person

MENU 2

Mosimann's Caesar Salad with
Smoked Chicken

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Seared Scottish Salmon, Pickled
Fennel Yoghurt and Cucumber Salad,
Lemon and Dill Dressing

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Chocolate Délice Cake, Raspberry and
Mango Compote

£45 per person

VEGAN MENU

Mosimann's Caesar Salad

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Lentil and Carrot Pithivier, English
Asparagus and Baby Spring Vegetables

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Coconut Panna Cotta, Roasted
Pineapple, Lime and Mango Coulis

£45 per person

Final menus to be provided at least two weeks before the event. Pricing to be confirmed based on final menus.

Afternoon Tea Menu

CREAM TEA

£12.50 per Person incl. Tea

2 Scones served with Cornish Clotted Cream and Strawberry Jam

CREAM TEA WITH CHAMPAGNE

£30 per Person incl. Tea & 1 glass of Champagne

2 Scones served with Cornish Clotted Cream and Strawberry Jam

Beverage Offering

Beverages SERVED FROM THE BAR

Selection of Premium Coffees & Teas <i>Cow, soy & oat milk to be available</i>	<i>Price</i>	
	£3.50	
Still & Sparkling Water	£2.00	
Selection of Soft Drinks & Juices <i>Coca Cola, Coca Cola Zero, Fanta, Lemonade, Orange Juice, Apple Juice</i>	£2.50	
	<i>Glass</i>	<i>Bottle</i>
Laurent Perrier Champagne (<i>price to be confirmed</i>)	£14.00	£75.00
Mosimann's Sancerre	£8.50	£45.00
Mosimann's Serana Rosé	£8.50	£45.00
Mosimann's Cap de Faugères	£8.50	£45.00

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