

Lunch at the Orangery

ON SUNDAY 8TH SEPTEMBER

£125 per person

12:30pm until 4:00pm

Dress Code: Smart Casual

On arrival guests will be welcomed with a cocktail created at the Sipsmith Gin & tonic bar on the Italian Terrace, before being seated for Luncheon.

• *Aperitifs* •

A selection of Sipsmith Gins: London dry, lemon drizzle, orange & cacao, V.J.O.P with Tonic

- Sipsmith London cup punch • Elderflower pressé • Soft drinks

Served with olives, cheese straws, hand cooked crisps

• *Starters* •

Smoked chicken, air dried ham terrine, cornichon

Sipsmith gin cured salmon, Waldorf salad

Evesham watercress soup, crème fraîche (v)

Served with a selection of locally baked breads with Netherend Farm butter

• *Main Course* •

Sea trout, celeriac puree, shrimp butter sauce

Roast Cotswold beef sirloin, Yorkshire pudding, roast potatoes, honey roast vegetables

Beetroot gnocchi, whipped Windrush goats' cheese curd, golden beetroot crisps (v)

• *Chef's Table of English Puddings* •

Lemon Posset, shortbread (v)

Rectory Farm strawberries, pouring cream (v)

Amedei chocolate tart (v)

Warm summer berry marzipan crumble, clotted cream (v)

• *Artisan Cheese Board* •

Charles Martell Stinking Bishop (v)

Oxford Blue (v)

Mrs. Smarts Double Gloucester (v)

Cotswold Brie (v)

Served with Quince jelly, grapes, artisan crackers, local breads

Coffee & tea infusions with William Curley chocolates

Please note this a indicative menu and may be subject to change • Dishes described within this menu may contain nuts and other allergens • Please inform us of any allergies or dietary requirements.

(v) vegetarian

[CLICK HERE TO BOOK NOW](#)

PLEASE NOTE: SPACE IS LIMITED TO 140 PEOPLE ONLY. MINIMUM 50 BOOKINGS REQUIRED.
MUST BE PURCHASED IN ADDITION TO A SALON PRIVÉ CLASSIC & SUPERCAR TICKET.



SIPSMITH[®]
London

