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# SALON PRIVÉ HAMPERS

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## Salon Privé Hamper

### FROM THE FARM

#### Lunch

Smoked chicken and ham hock terrine with pickled slaw and grain mustard  
crème fraiche

Artisan sourdoughs and sea salt crackers with butter

Rare roasted beef fillet with beer pickled onions and horseradish mustard

Baby potatoes with fresh peas and sorrel

Roasted vegetables with bulgur wheat and chermoula dressing

Local cheese board with wrapped crackers

Lemon posset with summer berries

**\*Sample Menu - Subject to change**

## Salon Privé Hamper

### FROM THE SEA

#### Lunch

Fresh crab, confit lemon and brown shrimp with brandy  
crème fraiche and Granny Smith apple

Artisan sourdoughs, cracker breads and butter

Butter poached lobster and prawn salad with rocket,  
marinated courgette with mango salsa

Baby potatoes with fresh peas and sorrel

Roasted vegetables with bulgur wheat and chermoula  
dressing Local cheese board with wrapped crackers

Lemon posset with summer berries

**\*Sample Menu - Subject to change**

## Salon Privé Hamper

### FROM THE LAND (VG)

#### Lunch

Potted Paris Brown mushroom and tarragon pâté

Artisan sourdoughs, cracker breads and butter

English cheddar, celeriac, leek frittata

Baby potatoes with fresh peas and sorrel

Roasted vegetables with wild rice and chermoula dressing

Local cheese board with wrapped crackers

Lemon posset with summer berries

**\*Sample Menu - Subject to change**