



WARWICKSHIRE CUP

Hospitality Marquee

SAMPLE MENU

STARTER

Salmon Pate with Cucumber and Radish Salad, Mandarin and Rapeseed Dressing

Summer Salad of Goats Cheese Pearls, Grilled Fennel, Vine Tomatoes, Purple Basil, Rocket, Lemon and Honey Dressing (v)

MAIN COURSE

Cannon Rolled Sirloin of Ruby Beef, Roasted Spilt New Potatoes, Watercress, Grilled Courgette & Rocket Salad

Béarnaise Sauce

Aubergine and Summer Squash Wellington (v)

DESSERT

Chilled Rhubarb and Crème Anglais Crumble with Butter Shortbread & Mascarpone Cream

Freshly Brewed Coffee and Tea

AFTERNOON TEA

SANDWICHES

Cucumber and Black Pepper, Chopped Free Range Egg with Duck Egg Mayo, Smoked Salmon Tartine on Rye

CAKES

Scones with Jam and Cream, Hummingbird Lime Cupcakes

Café Direct Fair Trade Tea