



British Garden Menu

Thursday 21st June – 7pm

Pea

Hot pea Soup, Mint Gel, Crispy Goats curd, Golden Marjoram

Asparagus

Everleigh Farm Asparagus, Wild Garlic Aioli, Smoked Eel, Artichoke Hearts, Wild Mushrooms, Nasturtiums

Duck Egg

Slow cooked Duck Egg, Spring Onions, Parsley Puree, Cured Ham, Croutons, English Truffle

Lamb

Hay smoked BBQ Lamb, Stuffed Courgette Flower, Isle of Wight tomatoes, Broad Beans, Baked Jersey Royal with Basil Sour Cream

Gooseberries & Elderflower

Elderflower Cream, Poached Gooseberries, Crumble, Elderflower Granite, Gooseberry sorbet

Strawberry

Strawberry Cheesecake, Tarragon Granite, Strawberry Ice cream, Fresh and compressed

Coffee

Coffee, Garden infusions and Sweet treats

£95 per person

Arrival glass of champagne, 6-course tasting menu plus coffee, garden infusions and sweet treats.

£125 per person

Arrival glass of champagne, 6-course tasting menu plus coffee, garden infusions and sweet treats and accompanying wine flight.

To book, please email events@royalcrest.co.uk, call 01225 823333