

Veuve Clicquot Gold Cup Polo

Canapés from 11.00 am

Vanilla and Vodka Cured Salmon served on fresh Herb Blinis
Pan Seared Duck Tartlets with Roasted Apple and Pear Puree
Seared Scallops with Chorizo and Chilli and Lime syrup
Parmesan Basket with Quails Egg and Hollandaise Sauce
Foie gras on toasted brioche with sauterne jelly or Kumquat marmalade

From The Buffet

Roasted Salmon Fillets with a Light Orange Dressing and a Salad of Bean Sprouts
Sugar Snaps and Baby Cress
Marinated Chicken Breast in Basil and Olive Oil served in slithers on a bed of Roasted
Peppers
Barbecued Beef Strip Loin Served at Room Temperature with Fresh Watercress
Mediterranean Vegetable Tart with Grated Emmenthal
Summer Pods and Fine Bean Salad with Olive Oil
New Potatoes with Chorizo and Artichoke

Afternoon Tea

Scottish Smoked Salmon Sandwiches with Cracked Black Pepper and Lemon
Hampshire Strawberry's dipped in Chocolate
Raspberry Tartlets with White Chocolate Ganache
Miniature Tarte au Citron

Fresh Coffee

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