



THE GATE
CHOP HOUSE

SAMPLE MENU

Goats cheese croissant (v)
Roast onion gel, England Rugby honey

Smoked Sladesdown duck
Confit leg, strawberry granola, whipped parfait
Whipped roast potato
Dressed broccoli, pickled shallots, truffled leek

40 dry aged sirloin of beef
or
Pan roast halibut with Champagne veloute, crispy mussels, verjus poached cucumber
or
Roast cauliflower with burnt puree, parsnip velouté, chestnut crumb (ve)

Served with
Bearnaise jus, fries, warm kale, olive, artichoke with a shallot Dijon dressing, compressed lettuce with shaved Cornish kern, lemon emulsion, truffle

Dark chocolate and caramel mille-feuille (ve)
Manjari pave, caramel mousse, caramelised puff pastry
or
Rhubarb & apple entremet (ve)
Rhubarb mousse, apple jelly, vanilla sable

Winterdale Shaw, Fourme D'ambert, Baron Bigod
Sourdough and seeded cracker, English chutney, balsamic onions

Post-match

Venison pie
Celeriac and truffle pie (ve)
Chocolate orange tartlet (ve)



England Rugby
HOSPITALITY