

LIVE WITH

**MARLER & MARTIN**  
FROM PLATE TO PITCH

## MENU

### Canapes

Wild mushroom arancini, truffled madeira mayonnaise  
Chickpea, lemon and Korean pepper

### Amuse-Bouche

Arbroath smokies rarebit, sherry cured tomatoes and chutney  
Roma plum tomatoes and chutney on toast with sherry dressing (v)

### Starters

Chicken and ham hock terrine, piccalilli and puffed scratchings  
Artichoke, caponata, mint salsa verde, crisp sage (ve)

### Mains

Yorkshire ox cheek, black garlic and gherkins  
*James all butter mash potato*  
Fruity glazed cauliflower, butter curry sauce and jewelled couscous (ve)

### Desserts

Treacle tart with clotted ice cream  
Atelier Black Forest entremet (ve)  
*Chocolate pave, Kirsh cream, griottine cherries*

### Cheese

Montgomery, Oxford Blue, Baron Bigod  
*Sourdough and seeded cracker, English chutney, balsamic onions*

Baked Tunworth tear and share, pear and ginger chutney

### Post-match

Steak and Cheddar pie  
Plant merguez sausage roll

Mandarin dome (ve)

### Wines

Pinot Gris 'Roaring Meg' Mt Difficulty, Central Otago, NZ, 2023/24  
Muscadet 'La Pecherie' Domaine Jeremie Huchet Loire Valley, France, 2023  
Pinot Noir 'VDF Loire' L'Artiste, Loire, France, 2024  
Chateau Maledan 'Merlot' Bordeaux Superieur, Bordeaux, France, 2022/23



England Rugby  
HOSPITALITY

*\*Please note, menus are subject to change*