

# B E A U M O N T

## MENU

### Arrival

British charcuterie  
Smokey Salamanca olives (ve)  
Whipped mushroom mousse (ve)

### Small plates

Venison ravioli, aged parmesan  
Buffalo mussels, blue cheese  
Fermented mushroom and beetroot ragu (ve)  
*Triple cooked potatoes, crispy onions*

### Chefs grazing station

Lake District lamb leg, spiced honey glaze, parsley salsa verde  
Sweet potato and wild mushroom pavé, soft herb and butter crumb  
Garlic and rosemary mash  
Charred brassicas, seaweed butter

### Dessert

Apple crumble and vanilla custard tartlet (ve)  
White chocolate and cranberry roulade (ve)

### Post-match

Steak and cheddar pie  
Plant merguez sausage roll  
Fish finger bun, tartare slaw, mushy peas  
Mandarin dome (ve)

### Cheese

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

### Wines

Pinot Gris 'Roaring Meg' Mt Difficulty, Central Otago, NZ, 2023/24  
Pinot Noir 'VDF Loire' L'Artiste, Loire, France, 2024



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