

LIVE WITH

MARLER & MARTIN

FROM PLATE TO PITCH

MENU

Canapes

Smoked Cheddar Gougère, black garlic
Madeira mushroom parfait and port jelly

Amuse-Bouche

Miso and onion sausage roll, fruity HP sauce
Mushroom, onion and beetroot sausage roll, fruity
HP sauce

Starters

Hampshire smoked trout rillettes with cider and treacle soda
bread
Smoky aubergine caviar with dill, mint, black garlic and flat
bread (v)

Mains

Braised short rib duchess, Vichy carrot, malt glazed onion and
bordelaise sauce
Makhani cauliflower, fruity glaze, jewelled couscous (v)

Desserts

Sticky date pudding, vanilla ice cream, miso butterscotch sauce
(v)
Honeycomb and dark chocolate entremets (v)
Honeycomb mousse, caramel, ganache

Cheese

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

Rutland Red, Yorkshire Blue, Cenarth Brie
Sourdough and Seeded cracker, English chutney, balsamic onions
James' Baked Tunworth in Brioche

Post-match

Venison and ale pie
Plant chorizo sausage roll

Miso fudge, sea salt
Parkin cake, ginger syrup

Wines

Sauvignon Blanc 'VDF Loire' L'Artiste, Loire Valley, France, 2024
Rioja Blanco 'Barrel Fermented' Fincas Azabache, Rioja, Spain, 2024

Pinot Noir 'Languedoc' Sensas, Languedoc, France, 2023/24
Primitivo 'Doppio Passo', Puglia, Italy, 2023/24



**Please note, menus are subject to change*