

B E A U M O N T

MENU

Arrival

Selection of Danish pastries
Fresh fruit skewers
Cheese straws and sourdough bread
Whipped mushroom parfait

Small plates

Corn dog, nacho cheese, chilli jam
Thyme and garlic mushroom croissant, plant feta, truffle mayonnaise (ve)
Fish finger sandwich, tartare slaw, mushy peas

Chefs grazing station

Iberico Duroc pork
Salt baked celeriac, Guinness braised vegetables (ve)
Glazed cabbage and carrots (ve)
Buttery champ (v)

Dessert

Gur gateau (ve)
Lemon and vanilla custard financier

Post-match

Steak and cheddar pie
Plant merguez sausage roll (ve)
Guinness sausage bun, Rubies mustard, crispy onions

Mini Bailey's dome cheesecake (ve)

Cheese

Godminster Vintage Cheddar, Cashel Blue, Clara Goats Cheese
Sourdough and seeded cracker, English chutney, balsamic onions

Wines

Gavi 'Aureliana' Vite Colte', Piedmont, Italy, 2024
Pinot Gris 'Roaring Meg' Mt Difficulty, Central Otago, NZ, 2023/24
Grenache Merlot 'Organic' Le Bourdon, Languedoc, France, 2021
Malbec 'Altosur' Finca Sopenia, Mendoza, Argentina, 2024



**Please note, menus are subject to change*