

PITCHSIDE EXPERIENCE

SAMPLE MENU

British charcuterie

Selection of artisan British cured meats with marinated olives, stuffed peppers, flat garlic bread

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)