



OLD PADDOCK RESTAURANT

Tuesday 16th - Saturday 20th June 2020

STARTER

Oak smoked salmon and asparagus terrine
gribiche sauce



MAIN COURSE

Ballotine of free range chicken, tarragon and shallot
creamed leeks and butter poached morels



DESSERT

Chocolate lime tart
lime curd, chocolate crumble

Lavazza ground coffee and Fortnum & Mason tea infusions
Charbonnel et Walker petits fours



TRADITIONAL AFTERNOON TEA

Menu subject to change