

Bowl food menu

Meat

Hay smoked pork cheek,
truffled carrots , potato rosti finished with sauce Robert

Surrey Hills Farm lamb, fmndant potato, broccoli, miso and garlic puree
finished with port reduction

Roasted corn-fed chicken, lardons and truffled mushrooms,
charred hispi cabbage finished with sweetcorn velouté

Roasted Plaice,
salted pea and lemon emulsion, cider pickled onions
finished with a soubise sauce

Plant based

Truffled mushrooms, roast onion puree,
toasted brioche, gruyere cheese

Pumpkin salad, charred and pickled,
toasted seeds, pumpkin velouté (ve, ngci)

Salt baked celeriac,
walnut crumb, rocket, burnt apple emulsion,
grapes and roasted mushrooms (ngci,v)

Roasted cauliflower,
Veuve Clicquot pickled stems, bhajis, toasted pine nuts
and gremolata dressing (ngci,v)

Spring vegetable risotto,
with a cashew, panko and lemon crumb (ve)



HOSPITALITY

SURREY COUNTY CRICKET CLUB

Puddings

Honey and burnt butter sponge
with crème fraîche and honeycomb

Seasonal Eton mess
with yoghurt and lemon curd

Rhubarb and hibiscus pannacotta,
Brioche ice cream, pickled rhubarb and olive oil shortbread (v)

Rum baba
chocolate and orange cremeux, almond granola
with coconut sorbet (v)

Nutmeg and custard tart,
date and earl grey compote (v)

Dark chocolate cremeux,
salted caramel ganache, praline and whipped clotted cream (v)