



SOCIETY OF
GARDEN
DESIGNERS

Leading the way in excellence and innovation

Main Menu

Starter

Open tart of caramelised figs, red onion and goat's cheese, balsamic vinegar,
baby mizuna

Main Course

Roasted chicken breast with herbs, gratin potato, broccoli puree, confit
shallot, Chantenay carrots, thyme sauce

Dessert

Steamed lemon sponge, blackberry compote, crème fraiche ice cream

OR

Vegetarian/Vegan Menu

Starter

Salt baked ruby and golden beetroot, orange, chilli and caramelised walnuts

Main Course

Tortelloni of pea and mint, orange and carrot puree, Chantenay carrots
and confit garlic

Dessert

Chocolate and oat milk cremeaux, mango sorbet
