



Salvadori Pavilion – Plated Sunday 8th September 2024

Breakfast

Served to the guests

Toasted sourdough, cumberland sausage, fried egg, red onion and Henderson's relish chutney,
Wookey Hole cheddar

Toasted sourdough, vegan sausage, red onion and Henderson's relish chutney, smoked vegan applewood (vg)

From the buffet

Croissant, pain au chocolate and Danish

Greek yoghurt

Coconut yoghurt (vg)

Homemade granola

Honey

Seasonal berries

Cinnamon spiced pineapple and passionfruit pots

Fresh fruit juices

Bloody Mary shot

Lunch

Starter

Liquorish cured salmon, elderflower emulsion, charred gem
Preserved maitake mushroom, elderflower emulsion, charred gem (v)

Artisan country breads with English butter

Main

Pernod glazed pork belly, roasted garlic, pancetta and butter bean cassoulet,
sunflower seed and lovage pesto, charred tenderstem

End of summer squash, butter bean cassoulet, sunflower seed and lovage pesto, charred tenderstem (vg)

Pudding

Banana and rum cake with caramelised white chocolate mousse
Banana and rum cake with caramelised white chocolate mousse (vg)

Cheese

Local cheese selection with sweet apple chutney, English butter and seeded crackers (v)

Afternoon Tea

Hog roast sausage rolls

Spiced chickpea, sweet potato roll (vg)

Smoked salmon on rye

Vegan ploughman's (vg)

Chocolate tiffin

Lemon curd and raspberry tart

Plain and fruit scones with strawberry jam and clotted cream

Vegetarian/vegan dishes are available upon request

Menus subject to change