

RANBOX



SILKS MENU



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THURSDAY 3RD APRIL 2025

ON ARRIVAL

Artisan bakery breads, dips, oils, and vinegar

Hand-chosen breads classically paired with the expected enhancements, classic houmous, super green pesto, early harvest olive oil, Modena balsamic

TO START

Pressing of ox cheek 'pastrami',

celeriac milk purée, parmesan crisp, piquant aioli, rye bread, sauerkraut

THEN

Seared lamb rump, hogget hot pot,

shoot broccoli, sand carrot, purée of lovage scented peas, juniper scented jus

TO FINISH

Banoffee,

caramel jelly, salted toffee cream, bananas...purée, tuile and cake (VG)

AFTERWARDS

Handpicked cheeses from renowned dairy farms of the British Isles and England,

an array of red, white, and blue cheese to suit everyone's tastes and palette, selected crackers, breads, and chutneys

A LITTLE LATER

A tea in the afternoon, a very British custom.

A charming blend of tradition and elegance, enjoy finely cut sandwiches, together with filled fruit scones and afternoon tea cake

Tea, infusions, and coffee

We can't guarantee that any items are completely allergen free due to being produced in a kitchen that contains ingredients with allergens.

If you would like to know any more information on allergens in our food and drink, please ask a member of the catering team. Thank you. This menu is subject to change.