

# Aspects

at the National Memorial Arboretum

A glass of Nyetimber English Sparkling Wine

Artisan Breads, Oils and Vinegar

## Starters

Heritage Tomato Tartlet with a Sundried Tomato Pesto, Applewood Smoked Mozzarella and a Basil Emulsion (v)

Ballantine of Smoked Salmon, Cream Cheese, Lemon and Herbs Rolled in Cucumber. Dill Dressed Atlantic Prawns with an Apple, Borage and Pickled Grape Salsa (gf)

## Mains

Centre Cut Pork Rack and Cider Braised Sticky Pork Cheek with a Pressed Potato Pave, Vichy Heritage Carrots, Sauté Chard, Squash Puree and Vermouth Jus (gf)

Salt Baked Summer Squash and a Pithivier of Broad Beans, Leeks and Peas with Pressed Potato Pave, Courgette Puree, Vichy Heritage Carrot, Chervil Split Cream Sauce (v) (vg)

## Dessert

Coconut Panna Cotta and Pineapple Poached in Spiced Blueberry Juice with Passionfruit Coulis, Diced Mango, Toasted Black Sesame Seeds, Fresh Blueberries, Pineapple Crisp and Mango Sorbet (gf) (v)

Arboretum Honey and Lavender Custard Tart with Honeycomb Ice-cream, Sliced British Peaches, Vanilla Yoghurt, Slow Roasted Peach Puree and Crushed Honeycomb

Freshly Brewed Tea and Coffee

## Petit Fours

(v) = Vegetarian (vg) = Vegan (df) = Dairy Free (gf) = Gluten Free

Some of our menu items contain nuts, seeds and other allergens. As all our food is freshly made on site there is a small risk that tiny traces of these may be in any dish or food served here. We are happy to discuss our menus in advance of your visit.