

BONETTI SUITE MENU

STARTERS

Heritage English Raw Veggies (Vegan)

Hummus, roast garlic plant-based mayonnaise

Turkey and Apricot Sausage Roll

Sticky red onion relish, tarragon salad cream

British Isles's Smoked Fish

ChalkStream farmed smoked trout, treacle cured salmon, smoked mackerel filet, beetroot gravlax, grain mustard, agave syrup and dill sauces

Charcuterie

Italian ham, Pastrami, Smoked Norfolk turkey, smoked duck breast, pickles, relish

Laverstoke Park Mozzarella and Beef Tomatoes (V)

Basil, cracked pepper, extra virgin olive oil

Baked Barrel-aged Feta (V)

Rapeseed oil, lemon, oregano

Tiger Prawns

Lemon oil, chillies, herbs

SALADS

House Caesar

Roast chicken, romaine, gem heart lettuce, cherry tomatoes, grated Parmesan, avocado, white anchovies, sourdough croutes, Caesar dressing

Baby Leaves (V)

Smoked English rapeseed oil

Panzanella

Cucumber, tomatoes, bread, anchovies, olives, basil, red onion

Bulgur Salad (V)

Ratatouille veg, goat's cheese, herbs, lemon oil

Antipasti Salad

Salami Milano, radicchio, cherry tomatoes, dill, white beans, radish, onion, provolone cheese

House Pickled Cucumber (V)

Dill

Red Cabbage (V)

House pickled





HOT TABLE - MAINS

Suffolk Pork Shoulder

House apple sauce, sage, apricot and onion stuffing

Yorkshire Dale Lamb Leg

Mint sauce, redcurrant jelly

Grilled Chicken Breast

Sticky agave syrup, herbs, grain mustard

Cornish Hake

Coriander pesto, grilled heritage tomatoes

Rigatoni Pasta (V)

Roma tomato sauce, basil

HOT TABLE - VEGETABLES

Roast Potatoes (V)

Skin-on garlic, red onion, rustic herbs, English rapeseed oil

Baked Potato (V)

English butter, sour cream, chives

Brassica (V)

Cheddar and Stilton cheese sauce, sourdough crumbs, fennel pollen

Roots (V)

Agave syrup, grain mustard, herbs

Greens (V)

Butter, nigella seeds

Homemade Yorkies (V)

English mustard, rosemary, thyme

AUTHENTIC STATION – MEXICAN CANTINA

Pulled Jackfruit Burrito (V)

Guacamole, salsa, mozzarella, chillies, brown rice, black beans

Nachos

Guacamole

Tomato Salsa (V)

Red onion, coriander

Sour Cream

Fresh herbs





DESSERT TABLE

Raspberry and Coconut Sponge

Classic custard sauce, single cream

Yoghurt Jar (Vegan)

Coconut, strawberries

Jenny Gavin's Orchard Fruit Pie

Bramley apple, Comice pear

Fresh Fruit Crate

Pink Lady apples, Fairtrade bananas

Pick 'n' Mix Classic

*Chocolate Bar Brownies Vegan Retro Waffle Cones - caramel popcorn Cheesecake -
McVitie's ginger nut Blondies - white chocolate Doughnut Holes - cinnamon sugar Selection of
old school toppings and sauces*

CHEESE TABLE

Butler's Secret Mature Cheddar

Lancashire cow's milk Cheddar matured for up to 10 months

Stilton

Derbyshire P.O.D status, ripened for 12 weeks

West Country Brie

*Soft cow's milk cheese ripened using traditional methods Fruit cake, grapes, caramelised
walnuts, partly dried apricots, crackers, celery, apple chutney*

HALF-TIME

Smoked Salmon and Horseradish Crème Fraîche

Malted bread

Cucumber and Cream Cheese (V)

White bread

Coronation Masala Chicken

Poppyseed bread

Fruit Scones

Clotted cream, strawberry jam





FULL-TIME

Pea Soup (V)

Ricotta, mint

Pulled Hog Roast and Apple Sausage Roll

Butter puff pastry

British Steak and Ale Pie

Slow-cooked tender beef in a rich craft ale gravy

British Cauliflower, Leek and Truffle Pie (V)

Roast cauliflower and leeks in a creamy white wine and truffle sauce

