

BUDBURST MENU

APPETIZER

Adsdean Farm Beef Tartare Crostini
Mackerel Ceviche, Pickled Sour Mango, Cucumber
Whipped Goats Curd, Truffle & Honey Cream Horn

ASHLING PARK CUVÉE BRUT

FOR THE TABLE

Estate Baked Rosemary Focaccia

South Downs Butter, Oak Smoked Isle of Wight Tomato Balsamic

FIRST COURSE

Slade Farm Asparagus (GF)(VE available)

Hallgate Farm Egg, Jersey Royal Potato, Brown Butter Hollandaise

ASHLING PARK BACCHUS

SECOND COURSE

Selsey Bay Brown Crab Bisque (GF available)

Rouille, Brioche Croutons

Vegetarian/Vegan alternative available

ASHLING PARK BLANC DE BLANCS

MAIN COURSE

Wild Garlic & Apricot Stuffed Lamb Saddle (GF)

Lamb Breast Croquette, Broad Bean & Mint Vinaigrette, Lamb Sauce

Vegetarian/Vegan alternative available

ASHLING PARK PINOT NOIR

DESSERT

Rhubarb & Custard Tart (V)(GF available)

Fig Leaf Ice Cream

ASHLING PARK ROSÉ