



LINGFIELD
PARK

RESORT

PRIVATE HOSPITALITY

SAMPLE THREE COURSE MENU

STARTERS

HONEY ROASTED BUTTERNUT SQUASH SOUP

Sour Cream, Parsley Croute (GF, VeO)

HAM HOCK RILLETTE

Watercress Aioli, Shallot & Peak Salad (GFO)

CONFIT POACHED SALMON

Cucumber & Fennel Salad, Finer Herbs

HERITAGE BEETROOT CARPACCIO

Candied Walnuts, Merlot Vinaigrette Dressing (Ve)

MAIN

COD LOIN

Black Olive Crumb, Heritage Tomato Ragout, Minted Baby Potatoes (GF)

CHICKEN BALLANTINE

Crispy Potatoes, Spring Greens, Chorizo Cream (GF)

LAMB TAGINE

Moroccan Couscous, Roasted Tenderstem Broccoli

CAULIFLOWER STEAK

Polenta Puree, Roasted Red Pepper Salsa, Crispy Cajun Onions (Ve)

DESSERTS

STICKY TOFFEE PUDDING

Toffee Sauce, Custard

BAKED VANILLA POD CHEESECAKE

Sauternes-Poached Strawberries

CHOCOLATE NEMISIS

Chocolate Brownie, Mousse, Popping Candy

TRADITIONAL CHEESE & BISCUITS

Grapes, Celery, Apple Chutney & Selection of Stone Ground Biscuits

All our food is prepared in a kitchen where nuts, gluten & other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy, please bring it to our attention before ordering. Some fish dishes may contain small bones.



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SAMPLE BUFFET MENU

CHARCUTERIE BOARD

Selection of Cold Meats, Olives & Pickles

FISH PLATTER

Capers & Lemon Dressing

GRILLED MEDITERRANEAN VEGETABLE BOARD (Ve)

GRILLED CHICKEN FILLET

Thyme & Lemon Dressing

GNOCCHI IN MUSHROOM & WHITE WINE SAUCE

NEW POTATOES

Minted Butter

SEASONAL COUSCOUS SALAD

SELECTION OF BREAD ROLLS

FRESH FRUIT PLATTER

SELECTION OF INDULGENT DESSERTS

Fresh Berries

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