



The South of England Show

The Ardingly Experience – Friday 7th June

Lunch will be served from 12.00pm and at a time that suits you and your guests

Lunch Menu

Welcome to Lunch with a Refreshing glass of Pimm's No 1

Warm Artisan Breads, Salted Butter

Confit Chicken & Duck Terrine, Mustard Greens, Pickled Red Onions, Rosemary Crostini

Seasonal Heritage Vegetables, Roasted Onion Houmous, Pomegranate (V)

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Pan Roasted Sea Bream, Sicilian Ratatouille, Basil Dressing

Grilled Leek & Feta Tart, Tomato & Black Olive Sauce (V)

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Eton Mess, Crushed Meringue enveloped with Mango, Summer Berries, Micro Basil

All prices listed are per person unless stated and Include VAT
All Dietary requirements will be catered for including Gluten Free
Please let us know of any Dietary/Allergen information we need to be aware of



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The Sussex Afternoon Tea will be served from 3.30pm and at a time that suits you and your guests

Afternoon Tea

Selection of Finger Sandwiches
Smoked Salmon, Lemon Crème Fraiche
Peppered Cream Cheese and Cucumber
Coronation Chicken
Egg Mayonnaise

Fruit Scones with Strawberry Preserve & Clotted Cream

Carrot Cake, Victoria Sponge & Chocolate Brownie

Selection of Teas, Infusions and Filter Coffee

Costs

Lunch and Afternoon Tea Package **£75.00 per person**

Book before the 31st May **£69.50 per person**

Includes your table for the day from 11.00am with complimentary tea and coffee available throughout the day

Lunch Package **£45.00 per person**

Optional Extras

Continental Breakfast **£11.50 per person**

Wine list available upon request

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