



### **Arrival breakfast**

Freshly ground coffee and freshly brewed tea will be available on arrival along with a variety of Viennoiserie including: croissants, pain au chocolate, Danish pastries & a selection of handmade biscuits

### **Canapés**

Pecorino & rosemary sablé biscuits  
Honey & sesame-glazed cocktail sausages  
Truffled goat's cheese mousse and rhubarb jam in a Parmesan cup  
Salmon mi cuit, ponzu vinaigrette & Colchester beach herbs  
Wild boar rilette with quince jelly and crackling on toast  
Buck rarebit in a crisp bread croustade with a poached quail's egg and chives  
Seared King prawns with salsa romesco  
Chicken saltimbocca, crispy potato spaghetti and sage pesto

### **Main Plates**

Roast sirloin of beef, Yorkshire pudding, duck fat-roasted potatoes, carrot purée and Brussel sprouts  
Pavé of roasted cod, chive mash, tenderstem broccoli and sauce Grenobloise  
Shiitake mushroom and Ossau-Iraty fritters,  
Spanish escalivada roasted vegetables and pea shoots

### **Pudding**

Lemon tart with crème fraiche and *rhubarb's* mini lemon

### **Cheese Board**

Five of Europe's finest artisan cheeses with accompaniments of the season

### ***rhubarb's* Afternoon Tea**

Elegant savoury afternoon tea finger sandwiches:

Egg mayonnaise  
Prawn cocktail  
Cream cheese and celery  
Carved gammon & grain mustard

Freshly baked warm fruit scones with Cornish clotted cream and homemade strawberry jam

*rhubarb's* exquisite afternoon tea cakes:

Hot chocolate Brownie  
Fruity pain d'épices  
Fresh fruit tartlet

