



THE HORNBEAM MENU

Royal Windsor Horse Show • Thursday 15th - Sunday 18th May 2025

A glass of wine and mineral water • A selection of rustic breads (v) • Baron Bigod butter

Served hot

Room-carved Crown Estate beef, watercress pesto
Free-range chicken, sautéed morels, Wye Valley asparagus, truffle cream sauce
Farmer Tom's beetroot, spinach and leek Wellington, tarragon cream (vG)
Warm Jersey Royal potatoes (vG)

Served cold

Hand-carved Severn & Wye smoked salmon
Honey and Highgrove mustard glazed York ham, fruit chutney
Coronation free-range chicken, apricot and mango salsa
Rock lobster, Cornish crab, prawn, mango coriander salad
Poached Wye Valley asparagus, truffled honey from the Heath (v)
Caramelised leek, tomberries and Sussex Charmer tart (v)
Cracked wheat, Farmer Tom's broad beans, sweet pea and mint salad (vG)
Watermelon, cucumber, plant-based feta (vG)
Farmers Tom's Garden leaf salad, Caesar dressing
Orzo pasta, Heirloom tomato, basil and olives (vG)
Spring coleslaw (vG)

Selection of desserts

Bitter chocolate and salted caramel brownie (vG)
English strawberry trifle (v)
Lemon meringue pie (v)
English strawberries, pouring cream (vG)
Fresh fruit platter (vG)

Served from 11.30am • £75 per person



All meat products used within this menu are from Red Tractor Assured British Farms. The written allergen information that we provide details the 14 major allergens that are contained in the ingredients. If you require further information about the presence of unintentional allergens (may contain), please ask us so that we can help you with your choice.

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BY ASCOT