

Stanwell Summer Sundowner

Thursday 10th September

Celebrate the final days of summer in The Garden with an evening of dining, drinks and giving back, in support of The Burnt Chef Project.

Starter

820 Gin and Beetroot Cured Salmon | Whipped Chive Crème
Fraiche GF

Main Course

Roast Rump of Lamb | Isle of Wight Tomato Fondue, Marinated
Feta, Cavolo Nero, Confit Potato, Pickled Raspberry Jus GF

Dessert

Macerated Strawberry Eton Mess | Yuzu Sorbet V, GF

£50 per person

To include a drink and canapés on arrival and three course dinner.



THE BURNT CHEF
PROJECT

If you have any special dietary requirements or allergies, please let a member of staff know at the time of booking.

GF - Gluten Free | V - Vegetarian

