

Pearson Pagodas • Proposed Menu • Finals

Canapés

Parmesan Biscuit | Old Winchester | Southdown's Honey | Bee Pollen

Cowdray Beef Tartare | Buttermilk Crumpet | Caramelised Onion | Wiltshire Truffle

Sea Bream Crudo | Charcoal Tapioca | Pickled Cucumber | Dill

Starters

Aged Sussex Spalla | Ham Hock Terrine | Pickled Mustard | Green Apple | Celeriac
| Dressed Secretts Leaves

Vegetarian Starter

Globe Artichoke Raviolo | White Bean Purée | Parmesan Foam | Garden Peas |
Micro Greens | Parsley Oil

Main Course

Aged Beef Fillet Château | Roscoff Onion | Potato Terrine | Horseradish Cream |
Scorched Greens | Chasseur Sauce

Vegetarian Main Course

Celeriac Pativier | Celeriac Purée | Buttery Fondant | Confit Beetroot | Local
Greens | Garlic Chives | Black Truffle Sauce

Dessert

Chichester Strawberry Trifle | Vanilla Crème Pâtissière | Chantilly Cream | Sweet
Sherry | Fresh Mint | Dehydrated Raspberry

Cheese Course

A Selection of Local Cheeses | Balsamic Figs | Quince | House Chutney | Artisan
Biscuits





DRINKS

*Included in Your Proposal for
Pearson Pagodas
& Brooks Restaurant*

Gusbourne Blanc de blanc
English Sparkling Wine & Canapé Reception
(Canapés, Pearson Only)

Our House Wines:

- ◆ Réserve Saint-Marc Grenache Blanc - France
- ◆ Cette Nuit Merlot - France, Vegan

Peroni Beer

Soft Drinks:

- ◆ Coca-Cola
- ◆ Lemonade
- ◆ Juices, etc



PEARSON & BROOKS: UPGRADE OPTIONS

Offering a Bespoke Experience

As these areas will be open to guests from early in the day, we propose the following catering upgrade options, available by prior arrangement, from 9.30am to 5.30pm (last orders, with service closing at 6.00pm).

Breakfast

Bacon Rolls and Yogurt Pots - £14.40 PP

SØDT Bakery Cinnamon Rolls - £6.00 PP

Drinks

An Afternoon of Pimm's - £28.80 PP

A selection of spirit(s) for the day - £POA

Enhanced Wine Flight - £POA

Afternoon Snacks

C&B Sausage Rolls & Brown Sauce - £10.20 PP



