



Top four at the FIFA World Cup, two royal weddings and one royal baby. Ash & Elm celebrates the successes of Great Britain this year with an indulgent and convivial experience featuring epicurean delights with Sunday Champagne brunch. The culinary journey spans three gourmet theatres of premium seafood, fresh bakes, sweets and a la minute petit plates of British favourites.

From quintessential bangers and mash to staples of fish & chips, the Ash & Elm culinary team seamlessly weaves British favourites into brunch classics for an indulgent experience.



# TASTING PLATTERS

*A series of petit plates forming platters celebrating the best of British culinary delights*

## FROM THE LAND

### Pork and Cider Casserole **D A P**

The classic pork and apple pairing delivers a deep savoury flavor with a subtle tang and the right balance of sweetness from the cider and chopped apples.



### Grilled Lamb Chop, Green Peas, Mint Jelly Sauce **D**

No Sunday roast is complete without tender lamb beautifully complemented with refreshing mint jelly and fresh young peas.

### Bangers and Mash **D G P**

The epitome of comfort food features British pork sausages alongside silky smooth, creamy mash with rich gravy.

## FROM THE SEA

### Fish & chips **D G**

Cod takes centre stage in this quintessential British dish perfectly paired with – as Winston Churchill aptly put it – its “good companion”, crisp golden chips.

### Steamed Halibut, Grilled Leek, Lemon Butter Sauce **D A**

The mild, sweet flavours of grilled British leeks paired with tangy lemon butter sauce uplifts tender halibut.



### Pan-seared Scallops, Savoy Cabbage, Bacon **D P**

Versatile, tender savoy cabbage enhances the natural sweet taste of scallops to perfection, with bacon lending a savoury touch to the dish.

## FROM THE GARDEN

### Roasted Vegetables, Lancashire Cheese **D V**

Lashings of fluffy, creamy Lancashire cheese adorn fresh seasonal produce tossed with herbs and spices for a myriad of flavours and textures.



### Cauliflower Cheddar Gratin **D G V**

The most popular English cheese gets the spotlight as the perfect accompaniment to the delicate flavour of cauliflower.

### Mushroom Chestnut Wellington **D G V**

The crowd-pleasing wellington gets a healthy makeover with earthy mushrooms and chestnuts generously tucked within a buttery pastry.



Chef's Signature

**N** Contains Nuts   **D** Contains Dairy   **A** Contains Alcohol   **G** Contains Gluten   **V** Vegetarian   **P** Contains Pork