



## FLORISTRY WORKSHOP

Thursday 12th March 2026

Free glass of Simpson's Sparkling wine  
3 course meal & flower arranging for £80 pp

### STARTERS

**Spring pea raviolo** - Pea, mint & lemon filling, vegetable broth, olive oil (C,E,G)

**Smoked salmon & citrus** - House cured salmon, pink grapefruit, dill crème fraîche, rye crisp (D,F,G,M,S)

### MAINS

**Pan roasted sea bream** - Crushed Jersey Royals, asparagus, brown butter, caper & parsley dressing (D,F,M,S)

**Wild mushroom & ricotta risotto** - Tarragon cream, shaved fennel, parmesan, truffle honey (C,D)

**Roast corn-fed chicken supreme** - Spring herb stuffing, dauphinoise potato, tenderstem broccoli, chicken jus (D,G,S)

### DESSERTS

**Elderflower panna cotta** - Poached rhubarb, strawberry gel, shorbread crumb (D,G,S)

**Dark chocolate & olive oil torte** - Crème fraîche, raspberries (D,SY)

### DETAILS

£80 per person, including the floristry workshop and a three-course lunch. All places must be booked in advance, with a £20 per person deposit required at the time of booking to secure your place. Final bookings and pre-orders must be completed by 2nd March. The workshop will begin at 11am, followed by lunch from 1pm. To reserve your place, please call us on 01303 862130.

