



THE LIGHT CAVALRY HONOURABLE ARTILLERY COMPANY

Summers Evening 2026

Menu

SEARCYS SMOKED & CURED SALMON BOARDS

Blinis, crème fraiche, caper berries, horseradish, dill and mustard gravlax
Searcys London smoked salmon
Beetroot and vodka cured salmon

ANTIPASTI & SALAD

Marinated vegetables and olives
Heritage tomato, Bocconcini mozzarella salad with toasted pinenuts and a basil and Mizuno pesto (v,
Chicory, Rocket, Watermelon, Peach and herb Salad.
London sourdough and artisan bread board
Chiltern Valley flavoured oils

Chefs Carving Station

Slow cooked Hereford beef sirloin station
Roasted salmon,
Shawarma glazed Cauliflower Steak, walnut muhammara, Tabbouleh Salad
Served with roasted thyme heritage potatoes, glazed carrots & charred broccoli,

DESSERTS

Summer Berry and white chocolate panna cotta (v)
Lemon tart, brown sugar Italian meringue, lychee cremeux, Biscoff crumb (v)
Tea & coffee