

# HowTheLightGetsIn

## Banquet Menu

Glass of Moët & Chandon Garden Spritz on arrival  
Still & Sparkling Water

Selection of Trealy farm antipasti meats  
& vegan Mediterranean antipasti

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Wye Valley hand-picked asparagus wrapped in courgette,  
wild nettle pesto, wild garlic flowers, and rapeseed oil (vg)

*Borsari Inzolia, Sicily*

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Herefordshire lamb rump with a herb crust, celeriac, sweet potato  
gratin, Primrose Farm springs greens and a red wine jus (gf)

*Don Jacobo, Rioja*

or

Whole roasted butternut squash, heritage tomato  
and basil salad (vg)

*Macon Villages, Louis Jadot*

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Herefordshire strawberries, vegan vanilla cream, strawberry  
compote, mint syrup, edible flowers (vg)

*Campbell's Rutherglen Muscat*

Tickets are strictly limited and are available online  
and at the box office

*gf: gluten free ~ vg: vegan ~ v: vegetarian*