

# March Boxes Tuesday 3<sup>rd</sup> September 2024

## Chef's Table

Local breads, unsalted butter

Sliced continental meats, pork pies, local cheese

Beetroot scotch egg, flavoured houmous, breadsticks, pickles and chutney (vg)

Maple glazed chalk stream trout with fine herbs quinoa, sundried tomato, chives

Fresh mint and watermelon duck salad light vinaigrette dressing, citrus crème fraîche

Levin Down and caramelised red onion tart local watercress salad (v)

### Mini bowls

Lobster and crayfish arancini balls lobster bisque

Charred butternut squash steak lightly spiced butternut squash purée, wilted spinach, fondant potato, baby vegetables, orange and cardamom dressing (vg)

#### Salads

Green salad mixed leaf, rocket, green peppers, spring onion, ranch dressing (vg)

Potato and chive salad vinaigrette dressing (vg)

Garden pea, pomegranate and charred courgette bulgar wheat salad minted sour cream (vg)

### Puddings

Miniature desserts of British classics

If you have any allergen enquiries, please ask a member of our team. Whilst every care has been taken to ensure the cross contamination is minimal within our kitchens, circumstances may arise which are out of our control and could alter the accuracy of the allergen information provided. We would therefore recommend that you do not rely solely on this information. This does not affect your statutory rights.



### Afternoon Tea

Sandwiches Smoked trout, crème fraîche Free range egg mayonnaise, mustard cress

Sausage roll Sundried tomato and paprika muffin

Freshly baked scones strawberry jam and cream

Mini classic cakes

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