



March Boxes

Wednesday 25th 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)

Crayfish and prawn mini cocktails
baby gem lettuce, Marie Rose sauce, fresh lemon

Mediterranean inspired couscous and grilled chicken thigh salad
cherry tomatoes, cucumber, red onions, feta cheese, Kalamata olives,
lemon and oregano dressing

Charlton Cheddar and caramelised onion tart
local watercress salad (v)

Mini bowls

Sunblush tomato and mozzarella arancini balls
wild rocket and tomato sauce

Sussex mushroom and artichoke pithivier
ratatouille vegetables, tomato and basil sauce, mushroom ketchup (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



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