

March Boxes

Tuesday 30th July 2024

Canapés on arrival

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

Yellow carrot and polenta cake pickled heritage carrot, carrot purée, garden peas, charred baby leeks, orange and cardamom dressing, watercress (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