

March Boxes

Wednesday 31st 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)

Beetroot and orange gravadlax citrus mayonnaise, baby mizuna leaf

Marinated beef with soy, chilli and ginger noodle salad, shredded carrot, peppers, coriander, soy and ginger dressing

> Molcomb Blue and broccoli tart local watercress salad (v)

Mini bowls

Cumin spiced lamb kofta Moroccan cous cous salad, mint oil

Feta and tenderstem broccoli strudel pak choi, watercress, spring onion, parsley potatoes, chive oil (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 Courgette and spring onion frittata

Freshly baked scones strawberry jam and cream

Mini classic cakes