



March Boxes

Thursday 1st August 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)

Crab and avocado cocktail
baby gem lettuce, chipotle mayonnaise dressing

Apple cider pulled pork
red cabbage slaw, reduced cider and mustard glaze

Spinach and feta tart
local watercress salad (v)

Mini bowls

Sticky honey glazed chicken thigh
jasmine rice, pomegranate

Carrot falafel
pickled beetroot, baby heritage carrot, pea and mint tahini,
smoked aubergine, crispy flatbread (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