



## Sussex Boxes

Friday 2<sup>nd</sup> 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)

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.



## 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