



March Boxes

Sunday 13th October 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)

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

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



Afternoon Tea

Sandwiches
Smoked Trout, crème fraîche
Free range egg mayonnaise, mustard cress

Sausage roll
Courgette and spring onion muffin

Freshly baked scones
strawberry jam and cream

Mini classic cakes