



March Boxes

Tuesday 3rd September 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)

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
Sundried tomato and paprika muffin

Freshly baked scones
strawberry jam and cream

Mini classic cakes