

Sussex Boxes Wednesday 25th 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)

Crayfish and prawn mini cocktails baby gem lettuce, Marie Rose sauce, fresh lemon

Mediterranean inspired couscous and grilled chicken thigh salad cherry tomatoes, cucumber, red onions, feta cheese, Kalamata olives, lemon and oregano dressing

Charlton Cheddar and caramelised onion tart local watercress salad (v)

Mini bowls

Sunblush tomato and mozzarella arancini balls wild rocket and tomato sauce

Sussex mushroom and artichoke pithivier ratatouille vegetables, tomato and basil sauce, mushroom ketchup (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