

March Boxes Sample Menu 2024

Chef's Table

Local breads, unsalted butter

Chargrilled aubergine, courgette, peppers, olives, Parmesan, chutney, crostinis (v)

Prawn and crayfish, baby gem lettuce, lemon wedge

Contra fillet of beef, horseradish and herb crumb, watercress, crispy onions

Chilli chicken skewer, saffron rice salad

Marinated soya bites, couscous salad, mint dressing (vg)

Mixed leaf salad, olive oil dressing (vg)

Nutbourne tomatoes, cucumber and red onion salad (vg)

Potato and chive salad, vinaigrette dressing (v)

Puddings

Rhubarb and strawberry Charlotte vanilla custard (vg)

Chocolate tart (vg)

Afternoon Tea

Sandwiches
Free range egg mayonnaise, mustard cress
Smoked salmon, cream cheese
Ham and Cheddar cheese

Freshly baked scones strawberry jam and cream

Mini classic cakes