



## March Boxes

Tuesday 30<sup>th</sup> July 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)

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

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

Sundried tomato and paprika muffin

Freshly baked scones

strawberry jam and cream

Mini classic cakes