



## **March Boxes**

### **Sample Menu 2024**

**Canapés on arrival**

### **Chef's Table**

Local breads, unsalted butter

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

Poached salmon, watercress mayonnaise

Shredded lamb, mint yogurt dressing, cabbage slaw, crispy pitta bread

Chicken breast stuffed with basil and sun blushed tomatoes,  
Mediterranean couscous salad

Barbecue glazed celeriac, roasted broccoli, puffed grain granola (vg)

Mixed leaf salad, olive oil dressing (vg)

Nutbourne tomatoes, cucumber and red onion salad (vg)

Potato and chive salad, vinaigrette dressing (v)

### **Puddings**

Strawberry pebble  
strawberry compote (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