

FRESH PLATTER PACKAGE Example Menu 2023

Please select a pre-ordered individual platter for each guest

CHARCUTERIE

A selection of continental and cured meats; sirloin of beef, chorizo, air dried ham, chicken liver parfait and pork pie served with chutney, piccalilli and dressings

FISH

A selection of fish and seafood; roasted tiger prawns, salmon, peppered flaked mackerel, mini prawn cocktail and mixed seafood salad with Marie rose sauce

VEGAN

A selection of flat breads and hummus, olives, sun dried tomatoes and artichokes with mini super boost salad of tofu, quinoa and kale with pickled carrot, beetroot, red cabbage, parsley sauce (vg)

All platters are served with a choice of breads and hot new potatoes

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Lemon posset with passion fruit gel, shortbread biscuit

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Ground coffee

FOOD ALLERGENS & INTOLERANCES

We have strict procedures in place for taking and preparing allergen orders, but you should be aware that allergenic ingredients are present on our premises and those of our suppliers.

Despite the significant efforts we go to, we cannot eliminate the risk of cross-contamination and therefore cannot guarantee that any of our dish and products are 100% free of allergens. If you have any queries about this statement, please speak to a member of staff

Please check the allergen information every time you visit our venue because we may have changed the recipe or the ingredients of one or more of our dishes and products.