

Fresh Platter Menu

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



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

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Classic Eton Mess, macerated strawberries, lemon balm garnish
& sharp raspberry coulis



Fairtrade coffee or Yorkshire tea

FOOD ALLERGENS & INTOLERANCES

At CGC all of our dishes are prepared in environments that are not totally free from allergenic ingredients. Our hygiene practices are designed to reduce the risk of contamination and our catering teams receive training to help ensure that these standards are met.

The ingredients in our recipes are subject to change on occasion, as such should you have any concerns about the ingredients in our dishes please do not hesitate to ask a member of our catering team who will be happy to assist you.

All organisers are requested to issue the CGC allergen form to all guests that specify an allergy or intolerance. This should be completed and returned to CGC a minimum of 48 clear working hours ahead of your event.

If you are sensitive to the trace presence of an allergen or allergens, we are unfortunately unable to guarantee that any of our foods are suitable for you.



Made Without Gluten



Made Without Milk



Vegetarian



Vegan