



Box Package Premier Fork Buffet

Canapes

Beetroot Gravadlax, Horseradish Cream
Wild Mushroom & Labneh, Crispy Onion (V)

Seafood Platter

Poached & smoked chalk stream trout, crayfish tails, smoked mackerel
Caper berries, burnt lemon, pickled cucumber & celeriac remoulade
Lemon mayonnaise, Marie rose sauce
Mini tin penny loafs, salted butter

Salads

Tomato, barrel aged feta, kalamata olives, cucumber & red onion (V)
Romaine Caesar salad (V)
Dill & pickle slaw (VE)
Artichoke & blackberries with spinach, toasted seeds, mustard dressing (VE)

Hot

Wild Mushroom & Asparagus Wellington (VE)
Roast Loin of Cambridgeshire Venison
Buttered new potatoes, steamed British vegetables,
bearnaise sauce & watercress (V)

Dessert

Soft Centered Chocolate & Salted Caramel Cheesecake (V)
British summer berries, Chantilly cream, meringue clusters

Cheese

British Cheeseboard
Somerset Brie, Butlers Secret Mature Cheddar, Long Clawson Stilton
Quince, celery, grapes & Peter's Yard crispbread

Afternoon Tea

Freshly cut sandwiches
Afternoon tea fancies
Filled scones with cream & strawberry preserve

Food allergen, intolerance and sensitivity information is compiled using data obtained from our approved suppliers. As with every catering establishment there is always a potential for cross-contamination to occur. While we endeavor to prevent this as far as possible, the nature of an allergen means we cannot fully guarantee that cross-contamination may not have occurred. If you have any concerns please speak to a member of staff.