

GRAZING MENU

GRAZING

Aubergine caponata and basil crostini (vg)
Duck rillettes with toast and cornichons
Rare breed sausage rolls with caramelised onion
Russian salad with (or without) crab
Roast butternut and tahini dip with breadsticks and crudités (vg)
Charcuterie and cheese, pickles and chutneys
Smoked fish platter – smoked salmon, smoked mackerel pate and king prawns
Devilled eggs on baby gem with cress (v)
Salt cod tortilla with aioli and piquillo pepper
Roast chicken with honey, lemon and thyme
Farinata (chickpea pancake) with potato, red onion and rosemary (vg)
Pissaladiere – French onion tart with olives and anchovy

SALADS

Paprika potatoes with soured cream, caraway, red onion and dill pickles (v)
Shredded red cabbage and hispi slaw with dried cranberries, pistachios and mulberry dressing (vg)
Roast squash with sundried tomato dressing, green chilli and crispy garlic (vg)
Italian leaf salad with toasted walnuts, grated manchego and quince dressing (v)
Heritage tomato panzanella with basil, olives and capers (vg)

SANDWICHES

Roast Hampshire pork loin, anchovy butter and rocket
White bean pate, roast carrot, dill and harissa (vg)
Roast British beef, tomato and tarragon dijonnaise
Tandoori chicken, apricot chutney, lime pickle yoghurt and coriander
Open sandwich of smoked salmon, radish, capers and horseradish butter
Aged Caerphilly and piccalilli (v)