



## **Box Package Premier Fork Buffet**

### **Canapes**

#### **Golden Cross Goat's Cheese Croustade (V)**

Crisp croustade filled with Golden Cross goat's cheese, finished with fresh chive.

#### **Asparagus & Confit Garlic Tart (V)**

Buttery pastry tart with asparagus, shallot, and slow-cooked confit garlic

### **Seafood Platter**

#### **Chalk Stream Trout & King Prawn**

Delicate chalk stream trout carpaccio with poached trout and king prawn, served with horseradish crème fraiche, torched orange, pickled beetroot, radish, and preserved lemon.

### **Salads**

#### **Peach, Mozzarella & Fennel Salad**

Ripe peaches with mozzarella, shaved fennel, mint, and toasted pine kernels.

#### **Mediterranean Orzo Salad**

Orzo pasta with plum tomatoes, roasted Mediterranean vegetables, shallot, black olives, and basil dressing.

#### **Seasonal Leaf Salad**

Gem lettuce, radicchio, spinach, and rocket with avocado.

#### **Lovage Pesto New Potatoes**

New potatoes dressed with lovage pesto, green olives, and capers.

### **Hot**

#### **Rosemary & 'Nduja Porchetta**

Slow-roasted porchetta spiced with rosemary and 'nduja, served with vibrant salsa verde.

#### **Roast Wild Venison Loin**

Tender roast venison loin, carved and served warm.

#### **Miso-Roasted Aubergine (V)**

Miso-glazed aubergine with butterbean houmous and roasted shallots.

### **Dessert**

#### **Chocolate Orange Trifle**

Layered chocolate crumb, orange, whipped cream, and rich chocolate Cremieux.

#### **White Chocolate, Mango & Raspberry Tart**

Crisp pastry tart filled with white chocolate ganache, mango, and raspberry.

### **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