

## QUEENS GARDEN CLUB GOURMET GRAZING PLATTER FOR 1

*An exquisite selection of award-winning artisan produce from across the British Isles*

### SAVOURY

#### **Salmon Roulade Blini**

*Oak smoked salmon, layered with soft cream cheese, with lemon and cracked pepper rolled into a roulade, sliced and served on a homemade blini with a lemon gel*

#### **Dinky Pork & Venison Pie**

*The combination of venison & pork creates a traditional pie with an elevated twist, encased in a crisp pastry*

#### **Sussex Air-Dried Ham**

*Aged for 18 months, a sublime flavour*

#### **Garlic & Rosemary Saucisson**

*A classic combination and the perfect English Saucisson*

#### **Chorizo**

*Made with a very special recipe with sherry and paprika*

#### **Cornish Yarg**

*Visually stunning, Cornish Yarg is a nettle wrapped semi hard cheese made from grass rich Cornish milk. Tangy under its natural rind and slightly crumbly in the core*

#### **Barbers Mature Cheddar**

*Matured for 12 months for a rounded and rich flavour with a firm yet creamy texture*

#### **Zesty Sun-Dried Tomato, Pine Nut, and Summer Herb Arancini**

*This artisan delight is bursting with flavour*

#### **Tomato & Chilli Chutney**

*The ideal accompaniment to all savoury treats, with a wonderful warmth*

### SALAD

#### **Rainbow Slaw**

*Red & Green Cabbage, Carrot, Pepper, Sugar Snap Pea, Radish & Spring Onion Slaw, Chilli Maple Dressing*

### ACCOMPANIMENTS

#### **Mini Wholegrain Tin Loaf & Salted Butter**

### SWEET TREATS

#### **Mango Passion Sundae**

*A light & zingy pudding pot, an ideal way to finish your picnic*

#### **Kentish Strawberries**

*From Hugh Lowe Farm, Kent*

*Decorated with olives, grapes, fig, and an edible flower*

Created by

**BRITISH**  
— FINE FOODS —

