
QUEENS GARDEN CLUB GOURMET GRAZING PLATTER FOR 1 (VEGETARIAN)

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

SAVOURY

Vegetabularian Quails Scotch Egg

An irresistible mix of chickpeas, mature cheddar and sundried tomatoes wrapped around a quails scotch egg, encased in bread crumbs

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

This artisan delight is bursting with flavour

Two Sweet Potato, Red Onion & Kale Bhaji

Delicious handmade bhaji, made with top quality fresh ingredients

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

Sweet Basil Green Olives

Sweet Basil flavoured pitted green olives. Marinated in sunflower oil and loaded with Mediterranean grown sweet basil.

Beetroot & Plum Chutney

The ideal accompaniment to enjoy with variety of savoury treats

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, grapes, fig, and an edible flower

Created by

BRITISH
— FINE FOODS —

