

Church Gardens

GARDEN - TEA ROOM - VENUE

Charcuterie and Cheese

Grazing Box Menu

Homemade smoked mackerel pâté with a fiery hint of horseradish and lemon,
served with rustic multigrain rye crisp bread

Premium British & Continental Cheese Board: A hand-selected trio of cheeses,
paired with a selection of crunchy gourmet crackers

Cured continental meats: selection of prosciutto, salami, jamon serrano, chorizo
and coppa

Fresh Mixed Grapes: Plump, sweet clusters scattered throughout the box

Pesto Caprese Pearls: Juicy plum tomatoes and soft mozzarella pearls tossed in a
vibrant, homemade walnut and rocket pesto

Marinated Mixed Olives: Plump olives infused with garlic, lemon zest, and wild
herbs

The Deli Pickles: Crunchy mini gherkins and tangy pickled silver skin onions to cut
through the rich cheeses

Toasted Mixed Nuts: A crunchy, savoury mix of roasted almonds, walnuts, and
pistachios

Sharing box for two people - £45

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Vegetarian Antipasti and Cheese Grazing Box Menu

Homemade velvety homemade hummus served with a colourful selection of crisp raw vegetables and rustic multigrain rye crisp bread

Premium British & Continental Cheese Board: A hand-selected trio of cheeses, paired with a selection of crunchy gourmet crackers

Vibrant fruit platter: selection of strawberries, apple, raspberries, blackberries, orange and melon

Fresh Mixed Grapes: Plump, sweet clusters scattered throughout the box

Pesto Caprese Pearls: Juicy plum tomatoes and soft mozzarella pearls tossed in a vibrant, homemade walnut and rocket pesto

Marinated Mixed Olives: Plump olives infused with garlic, lemon zest, and wild herbs

The Deli Pickles: Crunchy mini gherkins and tangy pickled silver skin onions to cut through the rich cheeses

Toasted Mixed Nuts: A crunchy, savoury mix of roasted almonds, walnuts, and pistachios

Sharing box for two people - £45