

# Private Hospitality

## PACKAGE THREE: CHILLED DELI

All platters are served with a choice of breads, hot new potatoes  
and 1/4 bottle of prosecco on arrival

### CHARCUTERIE

A selection of continental and cured meats:

sirloin of beef

chorizo

air dried ham

chicken liver parfait

pork pie

served with chutney, piccalilli and dressings

### FISH

A selection of fish and seafood:

Roasted tiger prawns

Salmon

peppered flaked mackerel

mini prawn cocktail

served with mixed seafood salad with Marie Rose sauce

### VEGAN

quinoa and kale with pickled carrot, beetroot, red cabbage, parsley sauce

selection of flat breads and hummus

sun dried tomatoes and artichokes

mini super boost salad of tofu

olives

### DESSERT

Classic Eton Mess, macerated strawberries, lemon balm garnish  
and sharp raspberry coulis

Freshly brewed Yorkshire Tea or Ground Coffee

