

## Summer Cold Fork Delivery Menu

select three mains, three salads & one dessert

### Sliced Cold Meat Platter (select one from)

maple glazed gammon ham (gf/df) / roast turkey breast (gf) / roast sirloin of beef (gf/df)

### Cured Meat Platter

Milano salami (gf/df) / Serrano ham (gf/df) / chorizo (gf/df)

### Mix of Cold & Continental Meats

maple glazed gammon ham (gf/df) / selection of cured continental meats (gf/df)

### Melton Mowbray Pork Pie

### Homemade Pate (choose one from)

chicken liver parfait (gf) / smoked mackerel pate (gf) / garlic mushroom pate (v/gf)  
roasted carrot & cashew pate (v/vg/gf/df) (nuts)

### Homemade Quiche (choose one from)

smoked bacon & mature cheddar / chestnut mushroom, gruyere & thyme (v)  
asparagus & Grana Padano (v) / sundried tomato & red pepper (v) / broccoli & stilton (v)

### Dressed Salmon Platter (gf/df)

poached side of salmon served with a separate dish of cucumber creme fraiche (v/gf)

### British Cheese Platter (v/gf)

Selection of three British cheeses served with oatcakes & crackers (v/vg/df) (gf on req)

### Local Sussex Cheese Platter (+£3.00 p.p supp)

selection of three local cheeses served with oatcakes & crackers (v/vg/df) (gf on req)

### Smoked Mackerel, Beetroot & Goat's Cheese Platter (gf)

chunks of hot smoked mackerel, roasted beetroot & whipped goats cheese

### Coronation Chicken (gf/df)

chunks of chicken in a mild curry mayonnaise

### Frittata (choose one from)

chorizo, sun-dried tomato & new potato (gf) / salmon, asparagus & new potato (gf)  
asparagus, green bean & herb (v/gf) / cherry tomato & roasted red pepper (v/gf)

### Sweet Potato & Walnut Koftas with Chilli & Coriander Vegan Mayo (v/vg/df)

## Salads

### New Potato Salad (v/gf/df)

with chopped fresh parsley in a wholegrain mustard mayonnaise

### Persian Rice Salad (v/vg/gf/df) (nuts)

basmati rice mixed with toasted pecans, fresh parsley & coriander, lemon zest, chopped apricots, sultanas & pomegranate seeds

**Crunchy Pink Coleslaw (v/gf/df)**

shredded white & red cabbage, beetroot, onions & carrot, mixed with mayonnaise

**Mixed Green Leaf Salad (v/vg/gf/df)**

served with a vinaigrette dressing

**Tomato, Mozzarella & Red Onion Salad (v/gf)**

served with a balsamic dressing

**Summer Green Bean Salad (v/vg/gf/df)**

broad, edamame & green beans, sugar snaps & garden peas with a zesty citrus & herb dressing

**Greek Salad (v/gf)**

vine tomatoes, green peppers, feta cheese, black olives & red onions with olive oil & black pepper

**Green Fig's House Salad (v/vg/df)**

blanched asparagus, green beans, sugar snaps & mange tout with a chilli, soy & sesame dressing

**Sun-blushed Tomato & Black Olive Orzo Salad (v)**

rice-shaped pasta finished with Gran Padana shavings & olive oil

**Roasted Butternut Squash & Rocket Salad (v/vg/gf/df)**

dressed with olive oil & toasted seeds

**Baby Leaf Spinach & Mushroom Salad (v/gf) (nuts)**

served with a pesto dressing & toasted pine nuts

**Trio of Tomato, Basil Pesto & Mozzarella Salad (v/gf) (nuts)**

heritage, cherry & Green Fig's oven-dried tomatoes with mozzarella pearls & homemade basil pesto

**Watercress, Rocket, Pear & Goat's Cheese Salad (v/gf) (nuts)**

sprinkled with honey glazed pecans

*Home-made bread & butter portions included in menu  
please specify amounts if gluten-free bread / dairy-free spread required*

Desserts

**Exotic Fresh Fruit Salad (v/vg/gf/df)**

a combination of melon, pineapple, kiwi fruit & red grapes

**Chocolate Brownies (v/gf) (nuts) (some can be vg on req)**

our amazing rich chocolate brownies

**Chocolate Fudge Cake (v)**

a very chocolatey fudge cake with gooey chocolate icing

**Individual Lemon Posset Pots (v/gf)**

(packaged in 'vegware' biodegradable pots)

Desserts – (require assembly)

**Eton Mess** (v/gf)

home made meringue, whipped cream & fresh strawberries with a red fruit coulis

£25.95+vat per head

(minimum numbers apply depending on location & availability)

Delivery charges apply (or collection from Pevensey)

Please ask if you require further information on allergens