



Charcuterie and Wine Tasting Evening

Sliced Focaccia with Olive Oil & Balsamic

• CHARCUTERIE BOARDS •

Selection of Cured Meats:

Mortadella

Salami

Chorizo

Olives (GF)

Grilled Artichokes (GF)

Sliced Cornish Yarg (GF)

Fennel Seed Breadsticks

Pickled Onions (GF)

Pickled Heritage Carrots (GF)

Cornichons (GF)

• CHEESE COURSE •

Cornish Yarg

Dorset Blue Vinny

Tunworth

Rosary Goats Cheese

Served with: Alresford Watercress Salsa Verde, Red Onion Chutney, Grapes,
Crackers

• DESSERT •

Chocolate Mousse with a Raspberry Cream (V) (GF)

