

Evening Reception Menu

English Cheeses

Handmade (Vale of Belvoir) "Cropwell Bishop" Blue Stilton
A piquant & yet creamy full flavoured example of the "King of Cheeses"

Premium Cornish Yarg

This medium hard, nettle coated cheese is fast becoming a favourite amongst the connoisseurs

Farmhouse Double Gloucester

A subtle flavoured light straw/pale orange coloured cheese,
a favourite with children

Medium Full Somerset Brie

An outstanding $\frac{2}{3}$ full "Brother" to the more widely known French equivalent
with a clean finish

Premier Cheddar Truckle "Quickies"

Once again a fine example of a handmade cheese sourced direct from the farm

Goats Cheese "Capricorn"

A light pale white, clean textured West Country made speciality in a distinctive log format

The above cheese selection is presented fully garnished "on board" with the following
accompaniments

Blush Cherry Tomatoes, crisp Celery Batons, Walnut halves, sweet Dessert Dates &
seedless Rose Muscat Grapes

A choice of baskets of both whole & cut Rustic Style Breads
Savoury Biscuit Selection with Butter to enhance

A choice of either the Combination or Tropical fruit platters.

Evening Fruit Platters

Combination Fruit

To both accompany & enhance your choice of cheese or paté platter.

Extra Sweet & Juicy South African Pineapple Slices

Fresh Valencia Orange Slices

Vibrant Green Kiwi Fruit

Whole Seasonal Strawberries

Cayman Island Bananas

Succulent seedless Rose Grapes