

# ALLERGENS: Spring | Summer Easy Order Bundles

Cold & Classy	Celery	Gluten	S/fish	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Peanuts	Sesame	Soya	Sulphite	Nuts
Quinoa and coriander seed falafel, tahini lime hummus, pomegranate, pickled kohlrabi		Wheat												
Baba ghanoush, beetroot blini, pomegranate, golden beetroot, nigella seed, chive		Wheat												
Smoked salmon on rye, pickled golden beetroot, fresh horseradish, pink pepper, seaweed		Rye												
Hot smoked trout pate, sweet pickle cucumber, baby gem, trout roe														
Bray cured salami, griddled apricot, black olive, pickled radish skewer														
Seared carpaccio sirloin of beef, Dijon mustard crème, fresh chilli, chive, shortbread		Wheat												

All Veggie & Vegan	Celery	Gluten	S/fish	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Peanuts	Sesame	Soya	Sulphite	Nuts
Harissa red pepper hummus, ras-el-hanout roast cauliflower, pomegranate, blushed grape, baby gem														
Quinoa and coriander seed falafel, tahini lime hummus, pomegranate, pickled kohlrabi		Wheat												
Spiced savoury date fudge, pink pepper bean puree, lime pickle, cashew, fresh apricot														Cashew
Compressed melon, heritage tomato, grilled artichoke, thyme dressing														
Dill and chive rolled Boilie goats cheese, raw fennel, coriander pickled cucumber, green olive														
Tenderstem, Grana Padano and roast shallot frittata, lemon crème, tenderstem tip, broad bean														
Almond cake, Marconi almond, smoked tomato, harissa olive tapenade, preserved lemon		Wheat												Almond

Selection of the Best	Celery	Gluten	S/fish	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Peanuts	Sesame	Soya	Sulphite	Nuts
Wigmore, fresh lemon thyme shortbread, apricot marmalade, pink peppercorn														
Dill and chive rolled Boilie goats cheese, raw fennel, coriander pickled cucumber, green olive														
Tom-yam spiced steamed prawn, mange tout, pickled mango														
Smoked salmon on rye, pickled golden beetroot, fresh horseradish, pink pepper, seaweed		Rye												
Hot smoked trout pate, sweet pickle cucumber, baby gem, trout roe														
Black Mountain smoked duck breast, rhubarb chutney, brioche, candied ginger, fennel														
Smoked chicken salad, caper, apricot, baby gem, grana Padano		Wheat												
Seared carpaccio sirloin of beef, Dijon mustard crème, fresh chilli, chive, shortbread		Wheat												
Orange cardamom posset, chocolate cup, red current, fresh orange, zest														

House Party	Celery	Gluten	S/fish	Eggs	Fish	Lupin	Milk	Molluscs	Mustard	Peanuts	Sesame	Soya	Sulphite	Nuts
Harissa red pepper hummus, ras-el-hanout roast cauliflower, pomegranate, blushed grape, baby gem														
Wigmore, fresh lemon thyme shortbread, apricot marmalade, pink peppercorn														
Chicken satay skewer, peanut crumb, coriander cress, chopped chilli, nigella seed		Wheat												
Wild mushroom arancini, truffled crème, walnut (h)		Wheat												Walnut
Spiced beef brisket and roasted onion croquette, chipotle, mustard mayo (h)		Wheat												
Mini cheeseburger, cheese, tomato, pickle (h)		Wheat												
Baked halloumi and roast chestnut mushroom burger with three herb aioli (h)		Wheat												
Salted caramel brownie, pistachio, nougat, passionfruit cream		Wheat												Pistachio/ Almond

All products are produced in kitchens that contain allergens and we cannot guarantee our products are 100% free from allergens or contain only listed ingredients. We do however produce our products using rigorous HACCP and SFBB systems so our products present a 'low risk'.