



HIGH CHEESE MENU

Rosemary Garlic infused Camembert baked inside a Crunchy
Cob Loaf, served with Saffron infused Nuts and Honey

Assortment of Crackers & Lavosh

Caprinelle Chevre Capitoul
Espoisses Berthaut Aoc
Roquefort Papillon Aop
Quince Jelly, Muscatels & Fresh Pear

Melted Raclette Cheese over thinly shaved Prosciutto,
Coppa, Roasted Potato, Pickle Seasonal Vegetable,
Red Pepper Bites & Baby Gherkins

Passionfruit Crème Brûlée
Goat Cheese Panna Cotta with Lemon Honey,
Apricot and Raspberry Compote
White & Dark Chocolate Nut Fruit Bark

Please be advised that our products either contain/or are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (or other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives. We cannot guarantee any of our products are 100% allergen free.