

# PLATTERS



## **The Cardinals Hat Cheese Platter for One £8.95**

Choose four from a selection of twelve locally produced Artisan cheeses served with a rich honey, crunchy walnuts, pickled shallots, seasonal fruit and freshly baked farmhouse bread.

## **The Cardinals Hat Meat Platter for One £8.95**

A selection of Italian, French and Spanish cured meats served with mixed marinated olives, roasted red peppers, Emily's Warrior chutney and freshly baked farmhouse bread.

## **The Cardinals Hat Sharing Platter £15.00**

The perfect size for sharing. A selection of European cured meats and four locally made Artisan cheeses served with freshly baked bread, mixed olives and roasted red peppers, Warrior chutney, pickled shallots and a rich honey.

## **Our Cheese Selection**

A selection of artisan cheese sourced from local cheese suppliers.

**Worcester sauce and Shallot** - A hand-made 4 to 6 month old mature cheese blended with Worcestershire Sauce and shallots. Pasteurised, not suitable for vegetarians.

**Herefordshire Hop** - Hereford Hop Cheese is a hand-made 4 to 6 month old mature cheese rolled in toasted hops. Pasteurised, vegetarian.

**Honey and Fig** - This wonderful blend of honey and fig is to die for. Pasteurized cow's milk, vegetarian.

**Blackberries and Apple** - Sweetened blackberries, apple and cranberries, mingled with a mature cheddar. Pasteurised, vegetarian.

**Honey and Ginger** - Blossom Honey, lovingly gathered by Croome's resident bees and chopped crystallised ginger blended with a mature cheddar. Pasteurised, vegetarian.

**Lightwood's Chaser** - Soft brie style cheese with an elegant white rind and wonderfully creamy. Unpasteurised, vegetarian.

**Anstey's Shropshire Blue** - Similar in style to stilton but distinguished by its wonderful orange colour by the addition of Annatto. Pasteurised, vegetarian.

**Worcester Blue** - A delicious flavour, combining the buttery nature of the milk with a hint of blue stilton. Pasteurized, vegetarian.

**Lightwoods Elgar Oak Smoked Cheddar** - Cows milk cheddar matured for between six and nine months before being smoked over oak chips for two to three days - a mild cheddar with an authentic oak smoke flavour. Unpasteurised, vegetarian.

**Harlech** - A mature creamy cheddar speckled with fresh horseradish and parsley. It's very tangy and zesty with a nice edge of heat that really tingles on your tongue. Pasteurised, vegetarian.