

# CHEESE & CHARCUTERIE BOARDS

## **L'AUTHENTIQUE BOARD** (mixed cheese & charcuterie) £35

- 150g of Comté (hard cheese)
- 150g of Fourme d'Ambert (blue cheese)
- 1 X Saint-Félicien (soft cheese)
- 1 X Half Saucisson (select plain, hazelnut or comté saucisson)
- 100g Duck & Olive Terrine
- Thyme Honey (30g)
- Red Onion Chutney (30g)
- Cornichons (40g)
- Salted Butter with Salt Crystals (250g)
- 1 X half-baked Baguette (cook for 5 minutes at 180° in the oven)

## **LA CHEESY** £29

- 150g of Comté (hard cheese)
- 150g of Brie de Meaux (soft cheese)
- 150g of Roquefort (blue cheese)
- 1 X Goat Crottin
- 1 X Saint-Marcellin (soft cheese)
- Thyme Honey (30g)
- Red Onion Chutney (30g)
- Salted Butter with Salt Crystals (250g)
- 1 X half-baked Baguette (cook for 5 minutes at 180° in the oven)

## **LA MEAT BOARD** £29

- 1 X Half Saucisson (select plain, hazelnut or comté saucisson)
- 10 X Slices of Rosette (pork saucisson with black peppercorn)
- 100g Duck & Olive Terrine
- 100g Duck Rillettes
- Cornichons (40g)
- 1 X half-baked Baguette (cook for 5 minutes at 180° in the oven)

## **ADD ONS**

**BAGUETTE** (half-baked – cook 5 minutes at 180° in the oven) £2.50

**SALTED BUTTER WITH SALT CRYSTALS** (250g) £3.50

**THYME HONEY** (30g) £2.50

**RED ONION CHUTNEY** (30g) £2

**CORNICHONS** (40g) £2

*PLEASE CONTACT US FOR ALLERGIES & DIETARY REQUIREMENTS*