**Orders must be placed by Thursday 8pm for collection on Friday & Saturday.**

**Orders taken by email only at** [**thecadeleigharms@gmail.com**](mailto:thecadeleigharms@gmail.com)

**FRIDAY BOXES ARE FINISH AT HOME BOXES**

**TIME SLOTS BETWEEEN 12 PM AND 4PM ON FRIDAY**

**SATURDAY BOXES ARE SERVED HOT & READY TO EAT, OR COLD AND FINISH AT HOME**

**TIME SLOTS BETWEEN 6PM AND 9PM ON SATURDAY**

**When collecting your order, be aware of social distancing and other people collecting their order.**

**Our takeaway packaging is provided by London Bio Packaging and is close to our hearts with our ethos on sustainability and keeping it green!**

**Award winning Michelin Chef Sally Abé, of The Harwood Arms has lovingly created this menu specifically for the Top 50 Gastropubs awards ceremony.**

**Sadly, due to Covid 19 restrictions this year we will be having the awards ceremony online.**

**Nick will be replicating the menu for takeaway.**

**Friday 26th March & Saturday 27th March**

**Estrella Damm Top 50 Gastropubs Awards Dinner**

**Canapés**

Nick’s Seasonal Canapés

**To Start**

Peat Monster Whisky Cured Chalk Stream Trout, Buttermilk, Radish & Dill [F,D]

**Mains**

Roast Fallow Deer, Honey Glazed Celeriac, Crispy Kale & Estrella Damm Cream [D,E]

**Dessert**

Breakfast Yorkshire Tea Brulée with Lemon Drop Cakes [G,E,D]

**Treats**

Tina’s Petite Fours [D,N]

**£30.00 per head**