

---

**Lunch Menu**

*Selection of Sandwiches*

Coronation Chicken with Rocket  
Smoked Salmon Pate with lemon and Black Pepper and Cucumber  
Brie and Cranberry with Mixed Leaf

*Selection of Wraps*

Pulled Ham, Hawkridge Cheddar & Homemade Caramelised Onion Chutney  
Spiced Chickpea, Roasted Pepper, Mango Chutney and Spinach  
Seasoned Chunky Egg Mayonnaise with Watercress

*Warm Mini Tarts*

Mushroom, Parsley and Garlic  
Spinach and Devon Blue

Elston Farm Sausages Roasted in Honey and Mustard

Pipers Crisps

*Dessert*

Freshly Baked Scones with Local Jam and Clotted Cream  
Homemade Mini Cherry Bakewell Tarts  
Homemade Treacle Tart with a Hint of Lemon  
Blackberry and Apple Mousse in a Shot Glass  
Fresh Fruit Bowl

Tea and Coffee  
Water

**Food provenance, recycling and sustainable packaging – information provided by  
RHS Garden Rosemoor**

At Rosemoor we prefer food metres not miles, so wherever possible we use the produce from the garden. When pickings are sparse during the winter months we utilise products that we have made throughout the summer when there is an abundance of fresh fruit and vegetables.

The menu for your AGM reflects the winter produce so you can expect your Red Onion Chutney to have been made with garden onions and the Blackberries and Apples for the mousse are from the Autumn harvest this year - then when we can't grow the produce we buy from local suppliers. The gammon ham is from a local pork producer, our Cheddar is from Hawkridge Farm, Free Range Eggs from Bowden Farm in Buckland Brewer and the Sausages are made especially for us at Elston Farm in Copplestone. Our sandwiches are made using granary bread from Country Cottage Bakery in Bideford.

---

We try to use as few disposable products as possible. We chose a company called London Bio and they offer two ranges of sustainable packaging so that we aren't stuck with one option and can choose the road to sustainability that best suits the business. Both ranges look at both sides of the sustainability coin: Sustain™ which is made from renewable resources and is 100% commercially compostable, and Revive™ which is made with recycled material and is widely recyclable.

We work with our local authority to manage the recycling of food waste, dry goods, glass and metal. In-house we have a rocket composter which we use for making our compost for the garden.

Our ethos is to be as sustainable as we can while being able to assist the charity financially through this commercial side of the business.