



## LUXURY MEAT HAMPER MENU & TASTING NOTES

Presented in a Luxury Fitted Wicker Hamper. All food within this Hamper is sourced from award-winning artisan producers across the British Isles to ensure you enjoy the very best.

### Starter

Feta, Green Olive & Artichoke Antipasti (V, NGCI)

Chicken, Brandy & Herb Pate

Produced by Award Winning Country Victualler, Nottinghamshire

Accompanied with Mini Scottish Oatcakes

Handmade by Wooley's of Arran, a traditional family bakery on the Isle of Arran.

### Main Course

Inverawe Roast Smoked Salmon (NGCI)

Produced by Royal Warrant Holder Inverawe Smokehouse in Scotland.

Sliced Pepper Encrusted Beef (NGCI)

Delicious and full of flavour, produced by Country Victualler in Nottinghamshire.

Cider & Horseradish Mustard

Chicken Salsa Verde (NGCI)

With sun-blushed tomatoes and watercress.

Three Grain Moroccan Salad with Summer Vegetables (V, NGCI)

Ancient grains salad with summer vegetables, crunchy cucumber & pumpkin seeds. Moroccan-spiced tahini dressing.

Two Artisan Rolls & Butter

One white mini loaf and one brown mini loaf.

### Cheese Course

Best of British Artisan Cheese Selection

Cheddar, Stilton, Cornish Yarg, Cornish Brie.

Accompanied with Peter's Yard Crispbreads & Chutney

## Sweet Treat

Two Bitesize Chocolate Brownies (NGCI)

Produced by Award Winning artisan producer Oast to Host in Kent.

## Afternoon Tea

One Fruit and One Plain Luxury Scone

Produced by Royal Warrant Holder Montmartre Patisserie, producers of top quality, hand-made products since 1995.

Accompanied with Rodda's Clotted Cream & Strawberry Conserve

We advise all food to be consumed within three hours to ensure your picnic is enjoyed in its optimum condition.