



PICNIC MENU & TASTING NOTES

Presented in a top quality branded cool bag with recyclable cutlery, plates, glasses & napkins. All food within this picnic is sourced from award-winning artisan producers from across the British Isles to ensure you enjoy the very best. We hope you thoroughly enjoy your picnic.

Starter

Hummus & Crudités (V, NGCI)

Enjoy sliced pepper, cucumber and carrot with delicious Hummus.

Inverawe Roast Smoked Salmon Paté (NGCI)

Produced by Royal Warrant Holder Inverawe Smokehouse in Scotland.

Accompanied with Mini Scottish Oatcakes

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

Main Course

Chicken & Ham Pie

An Award Winning pie produced by our favourite pie producer Adams and Harlow in Lincolnshire.

Pork & Mustard Pie

A delicious combination of pork and wholegrain mustard from Adams and Harlow.

Lincolnshire Scotch Egg

Quality pork with the perfect amount of seasoning, wrapped around a free range egg. Produced by Adams and Harlow in Lincolnshire.

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.

Sea Salt & Cracked Black Pepper Crisps (NGCI)

Farmhouse Mature Cheddar Crisps (NGCI)

Cheese Course

Best of British Artisan Cheese & Accompaniments

Artisan Cheddar & Mature English Stilton (V) Accompanied with Peter's Yard Crispbreads & Chutney

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.