



LUXURY VEGETARIAN 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)

Organic Chestnut Mushroom Pâté with Brandy (V, NGCI)
Produced by Award Winning producer Pyman Pâté

Accompanied with Mini Scottish Oatcakes
Handmade by Wooley's of Arran, a traditional family bakery on the Isle of Arran.

Main Course

Goats Cheese, Red Pepper & Thyme Quiche (V, NGCI)
Handmade using top quality ingredients from Award Winning artisan producer Oast to Host in Kent.

Roasted Vegetable Quiche (V, NGCI)
Handmade using top quality ingredients from Award Winning artisan producer Oast to Host in Kent.

Wild Mushroom & Puy Lentil Scotch Egg (V)
A delicious recipe, perfect for a Picnic.

Three Grain Moroccan Salad with Summer Vegetables (V, NGCI)
Ancient grains salad with summer vegetables, crunchy cucumber & pumpkin seeds. Moroccan-spiced tahini dressing.

Pasta with Pesto, Mozzarella & Sun Blush Tomatoes (V)
Pasta salad with pea & basil pesto, white beans, speckled lentils, courgettes, Mozzarella pearls & sunblush tomatoes.

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.