

PICNIC BOXES

STARTERS PREMIUM ITEMS (Surcharge applies)

Crab, lime zest crème fraiche, sourdough wafer.
Confit Salmon with horseradish panna cotta, pickled cucumber.
Seared tuna, yellow beans, heritage tomatoes, olive powder.

MEAT STARTERS

Mini Picnic - Scotch egg, pulled pork sausage roll, piccalilli.
Potted duck rillette, toasted London bloomer, pickled baby veggies.
Sweet soy glazed pork belly, pak choi & bean shoot salad.
Air dried ham, toasted ficelle, baby rocket, burrata, glazed figs.

FISH STARTERS

Grilled tiger prawns, rice noodles, mango, ginger, lemongrass.
Beetroot cured salmon, matcha tea melba, sour cream, pine nut granola.

VEGETARIANS STARTERS

Breaded Quails egg, asparagus spears, hollandaise sauce.
Heritage beetroot, bocconcini, candied walnuts, aged balsamic.
Goats cheese panna cotta, charred asparagus, grapefruit hollandaise.
Beef tomatoes, mozzarella, basil & hazelnut pesto.

MAIN COURSE PREMIUM ITEMS (Surcharge applies)

Beef sirloin, pulled beef Wellington, pickled shitaki and baby veg.
Seared lamb, courgette roll with English garden veg, cous cous.
Seared duck, watermelon, watercress and poppy seed.

MEAT MAINS

Char grilled chicken Caesar, lemon herb and parmesan dust, crispy ficelle, diced potato, baby gem.

FISH MAINS

Mackerel pâté, toasted London bloomer, wasabi mayonnaise.
Salmon coulibiac, puff pastry, herb rice, hens egg, baby spinach.
Cod brandade, rainbow radishes, melba toast, sorrel cress.
Smoked trout, cream cheese & spinach roulade, citrus mayonnaise.

VEGETARIAN MAINS

Courgette flower, mascarpone, sun-blushed tomatoes, black olive dust.
Wild mushroom wellington, truffle cream cheese, pine nut granola.
Stuffed Peppers. wild rice, spicy sweetcorn relish, chimichurri sauce.

DESSERTS

Pimms Jellies, orange panna cotta, diced orange, cherry, mint, cucumber.
Chocolate & raspberry tart.
Eton Mess, Meringue, berry compote, channel Island cream.
Lemon meringue pie.
British cheese selection, artisan biscuits, candied walnuts, chutneys.