

## The Courtier's Picnic

*Presented in a sustainable & disposable branded Picnic box.  
The Picnic also includes a printed menu, disposable cutlery, plates & napkins.*

### STARTER

#### Severn & Wye Salmon Pâté

Each pot of pâté is handmade in Severn & Wye's kitchens using only the finest ingredients like succulent Glenarm salmon. This top-quality salmon mixes together with lemon, dill, salt and a little pepper, for a delightfully moreish flavour.

**Allergens: Fish, Milk, Mustard**

#### Wooleys of Arran Oaties

The perfect oatcakes, with a crisp crunch and rich, nutty, caramelised flavour. Oatcakes made in the traditional way and baked by hand by Wooleys on the Isle of Arran

**Allergens: Gluten**

### MAIN COURSE

#### The Country Victualler Roast Sliced Chicken Breast

*Served with*

Zesty Caper & Parsley Dressed New Potatoes

Orange & Fennel Salad

Watercress & Pumpkin Seeds

*Accompanied by*

A Creamy Herb Dressing

**Allergens: Egg, Mustard, Sulphur Dioxide**

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#### Little Jack Horner's Traditional Sausage Roll

These delicious award-winning sausage rolls are hand made with 100% outdoor-reared, free-range pork from local high welfare small-holdings and farms in East Somerset and North Dorset.

**Allergens: Wheat, Milk**

### PUDDING

#### Gooseberry & Elderflower Fool

A classic English dessert, made traditionally by folding gooseberry, elderflower vanilla compote through Chantilly vanilla cream; with a layer of Joconde sponge and a poppy seed crunch.

The Chefs Patisserie create artisan patisserie and deserts to the highest quality in Cheshire

**Allergens: Egg, Gluten, Milk**

#### Espresso Martini Mousse

Sumptuous mix of vodka coffee liqueur and espresso coffee folded through a Mascarpone style mousse with layers of lady finger sponges, powdered cocoa and a rich chocolate glaze.

Produced by the Chefs Patisserie

**Allergens: Egg, Gluten, Milk, Soya**

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## CHEESE

### Winterdale Cheese

A traditional, unpasteurized cloth-bound cellar mature hard cheese with a fabulous depth of flavour. It is the UK's first Carbon neutrally made cheese, using milk from their 100 Friesian Holstein cows grazed on the meadows of the North Downs of Kent.

**Allergens: Milk**

### Red Onion Marmalade

Traditional dark rich chutney, with dates, prunes, apricots and ginger - the perfect farmhouse chutney. Hand produced by multi award winning Hawkshead Relish.

**Allergens: None**

### Sea Salt & Olive Oil Crackers

A suitable accompaniment to enjoy with all cheese, produced by the Fine Cheese Company in Bath.

**Allergens: Gluten (Wheat)**

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## DRINKS

Choose from a bottle (75cl) of White, Rosé or Red Wine.

A chilled bottle of Champagne (75cl) is offered with the purchase of a Champagne Picnic

Two Cans of South Downs Water

*For full ingredient and allergen information, please refer to individual product's packaging*

## PRICING

The Courtier's Wine Picnic £99.00

The Courtier's Champagne Picnic £135.00

## BRITISH — FINE FOODS —

British Fine Foods was established in 2007 by husband and wife, Andrew & Pam Harper, to celebrate the best of British artisan produce, and to provide Luxury Food Hampers of the highest quality and provenance.

Over the past 15 years, we have created and provided bespoke hampers for an exciting variety of clients and Summer events including: Wimbledon, Royal Ascot, Epsom Derby, The Oval, Royal Henley Regatta, and BBC Proms & Radio 2 in Hyde Park.

For more information please contact [info@britishfinefoods.com](mailto:info@britishfinefoods.com), or call the team on 01892 890690.