

BRITISH

— FINE FOODS —

The Courtier's Vegetarian Picnic

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

STARTER

Red Lentil, Coconut & Sesame Paté

Infused with aromatic herbs & spices, this unique lentil and coconut paté is warmly spiced and finished with a touch of honey

Allergens: Sesame, Milk

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

Falafel Verde Super Salad, with Sweet Potato Falafel

Served with

Green Bean, Kale & Broad Bean Salad
Dressed Chargrilled Vegetables
Mustard Greens, Sun Drenched Tomatoes

Accompanied by

A Salsa Verde Dressing
Allergens: Mustard, Sulphur Dioxide

Sweet Potato, Kale & Paprika Roll

A delicious Vegan sausage roll recipe flavoured with Sweet Potato, Kale & Paprika, bonded together with a vegan egg alternative. Produced by Little Jack Horner's, a previous winner of Small Business of the Year

Allergens: Gluten (Wheat, Oat), Sulphites

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: No Allergens

Sea Salt & Olive Oil Crackers

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

Allergens: Gluten (Wheat)

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 packaging

PRICING

The Courtier's Wine Picnic £99.00

The Courtier's Champagne Picnic £135.00

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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, or call the team on 01892 890690.