

The King's Hamper

*Presented in a wicker basket, with chiller section.
Disposable & recyclable cutlery, plates & napkins are included with your Hamper.*

MIXED OLIVES

A natural and simply prepared selection of olives produced by Olives Direct, an artisan family business and Winners of 29 Great Taste Awards

Allergens: No Allergens

STARTER

Finest Dorset Potted Crab

Hand-picked, fresh white and brown crab meat with a special mix of spices, including nutmeg & cayenne pepper. The crab is responsibly fished from the Jurassic Coast's rocky coastline using traditional pots.

Produced by Portland Shellfish, a multi-generation family-owned shellfish merchant, uniquely positioned in Dorset

Allergens: Crustaceans and 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

Hot Smoked Salmon Salad

Hot Smoked Salmon flakes from Pinney's of Orford, Suffolk

Served with a trio of salads

Potato Salad with Citrus Crème Fraiche, Chives, Honey & Mustard
Broccoli, Beans, Peas, and Cucumber Salad with Pumpkin Seeds
Pea Shoots & Pickled Radish

Accompanied by

Tartar Sauce

Allergens: Egg, Mustard, Sulphur Dioxide

Pepper Encrusted Topside of Beef (4 slices to share)

Produced by Country Victualler butchers in the heart of Nottinghamshire

Allergens: None

Clarence Court Quail Eggs with Truffle Mayonnaise

A delicious alternative to a scotch egg! These Clarence Court free to fly quail eggs have been cooked and peeled to perfection and are absolutely delicious paired with truffle mayonnaise

Allergens: Egg

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. Chefs Patisserie create the highest quality desserts.

Allergens: Egg, Gluten, Milk

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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

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)

ENGLISH STRAWBERRIES

A punnet of Hugh Lowe Farm Strawberries

Allergens: None

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 King's Wine Hamper £145.00

The King's Champagne Hamper £175.00

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, or call the team on 01892 890690.