

Best of British
Vegetarian Gourmet Picnic



MENU & TASTING NOTES



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Gourmet Vegetarian Picnic

We have included a selection of the very best artisan produce from Award Winning producers across the British Isles to create this Best of British Picnic. Presented in a disposable picnic box with recyclable cutlery, plates, glasses & napkins.

Starter

Red Pesto Pâté

Dappled orange with red flecks and basil green, studded with pine nuts and garlic, delivering a full warming richness and flavour. Produced by Patchwork Pate, winners of over 80 taste awards.

Mini Scottish Oatcakes

The perfect accompaniment for your Pâté.

Wooleys of Arran have been making Oatcakes since the middle of the nineteenth century.

Main Course

Sun-Dried Tomato and Olive Tart

A tasty tart filled with sun-dried tomato, olive and fresh herbs. Produced by Elvira's Secret Pantry, a free-from artisan micro-bakery based in South London, using English seasonal produce and traditional family recipes with a twist of creativity. (NGCI & DF)

Spinach and Leek Tart

A tasty tart filled with sun-dried tomato, olive and fresh herbs. Produced by Elvira's Secret Pantry, a free-from artisan micro-bakery based in South London, using English seasonal produce and traditional family recipes with a twist of creativity. (NGCI & DF)

Two Mushroom and Lentil Scotch Eggs

Hand made using top quality ingredients. Produced by a small family run business based in Kent.

Summer Slaw with Dijon Mustard

The perfect pairing to enjoy with your tarts and scotch eggs.

Crunchy white cabbage, red pepper and spring onion with a tasty Dijon mustard dressing.

Beetroot Hummus and Crudité Pot

A fresh vibrant beetroot hummus with carrot, cucumber and red pepper crudités.

Summer Super Salad

Speckled lentil, quinoa & wild rice salad with lemon confit aubergine, broccoli florets, cavolo nero, broad beans & garden peas, with a wild rocket & pinenut dressing.

Created for British Fine Foods by Ginger's Kitchen.

Two Artisan Bread Rolls & Butter

Pudding

Chocolate Caramel Millionaires Pudding

*A deliciously rich chocolate mousse with a classic salted caramel addition, and crunchy biscuit base.
Created for British Fine Foods by Nigel Smith Patisserie in Lancashire.*

Passionfruit and Mango Cheesecake

*A fresh, zingy passionfruit and mango cheesecake.
Created for British Fine Foods by Nigel Smith Patisserie in Lancashire.*

Cheese Course

Best of British Artisan Cheese & Accompaniments

2 x Mature English Cheddar Portions

2 x Finest English Stilton Portions

Accompanied with Peter's Yard Crispbreads & Red Onion Marmalade by 'What a Pickle'.

Drinks

Choose from a choice of:

A Day At The Vineyard Red 75cl

This red wine is made from the Shiraz grape variety. It is medium bodied, with lots of fruity flavours of cherries and blackcurrant.

or

A Day At The Vineyard White 75cl

This wine is made from the Chenin Blanc grape variety and produces crisp, mouth-watering wines with gooseberry and citrus flavours.

or

Sparkling Elderflower Pressé (2 x 425ml)

A refreshing and delicious drink made by Heartsease Farm.

** We advise all food is to be consumed within two hours to ensure your picnic is enjoyed in its optimum condition.*

British Fine Foods

Andrew & Pam Harper launched Britishfinefoods.com, an award winning mail order company ten years ago. Together with their dedicated team they source the very best British produce from Award Winning British producers who have won Great Taste Awards, World Cheese Awards and holders of the Royal Warrant, and make them available in one delivery. All products are freshly made to order and are produced using the highest quality ingredients. Please visit www.britishfinefoods.com or call 01892 890690 for further information.

Producer Map

To enhance your enjoyment of your picnic we hope you enjoy our producers map showing where the Best of British produce in your picnic is from. All of the artisan producers have won Great Taste Awards, or Hold The Royal Warrant

