

Premium Picnic Hamper
(example menu)

Prosciutto, rocket and parmesan with sourdough and aged balsamic
Picked roasted chicken with chicory, asparagus and lime mayo
Israeli couscous, yoghurt salmon rillets and watercress sauce

Heritage beetroot, crispy sage and cream cheese hand crimped puff pastry tarts
Crayfish cocktail with little gem, avocado and coriander

Duck, green pistachio and liver terrine with peach chutney
Chef's bespoke double barrel sausage roll

Our home-made chocolate truffle surprise
Mini summer berries tart
Macaroon sandwich

Sourdough bread
A bottle of Prosecco
Still and sparkling water
Homemade pink lemonade

Premium Vegetarian Hamper
(example menu)

Israeli couscous with goats cheese and sun blushed cherry tomato pesto
The Botanical Garden salad
Mezze of mixed olives, hummus, falafel, pitta, halloumi and smoked aubergine

Heritage baby roots with smoked aubergine dip
Salt baked candy beetroots with Cerney ash and pane lemon and her pangrattato

Jerusalem artichoke, crispy sage and cream cheese hand crimped puff pastry tarts
Hake, Saffron potato and spring onion tartlet

Desserts and drinks as above