



Picnic Menu

(Prices are dependent on choices)

Picnics, the pleasure of eating outdoors English weather permitting. Inside or outside, they are magical occasions where food flavours seem more intense and the atmosphere relaxed. Whatever the weather the sun will shine through in the food
(with a little help from the booze)!

Please design your personal picnic menu from the choices below and we'll provide you with a quote upon your selection. Also if you have favourites which you would like to add please let us know.

BLANKET STARTERS

Bowls of the following:

Green & black olives, Feta, herbs & sundried tomatoes, garlic & herb artichokes, chilli & coriander mushrooms, char-grilled roasted peppers, balsamic roasted onions, mozzarella balls & basil or grilled Halloumi with lemon & oregano

Dips with Bits

Spiced avocado, taramasalata, skordalia, black olive tapenade, houmous, aubergine caviar, tzatziki, olive oil & balsamic glaze

All served with summer vegetable crudities and the option of pitta, crisp flat bread & French stick.

Pastry Twists

Cheddar & thyme, prosciutto & parmesan, asparagus or sundried tomato & basil

Kilner Jars

Potted shrimps with chilli, coriander butter & melba toast

Potted hot smoked salmon with lemon, dill butter & toasted walnut bread

Potted chicken liver parfait with toasted onion bread

Potted stilton, port & pear with oat cakes

Open Sandwiches

Tea smoked chicken breast with mango mayonnaise

Honey baked ham with cottage cheese slaw

Rare roast beef, rocket & creamed horseradish
Asparagus with peppered cream cheese
Prawns with marie rose sauce & radicchio

MORE FROM THE STRAW...

Savoury

Dill & butter scones with cream cheese & smoked salmon
West Country pork & apple sausage rolls
Potato & onion pies
Butternut & sweet potato filo pastries with mint raita
Thai-style prawn scotch eggs with sweet chilli sauce
Raised pork pie with cider, apricot chutney
Courgette & cream cheese muffins
Smoked applewood, bacon & mushroom quiche
Watercress roulade with smoked haddock
Spiced beef filo pastries with mint chutney
Stilton & pear short breads
Lamb, potato & root vegetable pies
Crab & mango filo pastries
Gorgonzola & asparagus quiche

Terrines

Pressed ham hock & leek with mustard pickle
Chicken studded with pistachio nuts wrapped in streaky bacon
Compression of summer vegetables set in red pepper mousse
Roulade of smoked salmon & smoked salmon mousse with brandy dill dressing

Meat

Charcuterie platter of cooked & cured meats with homemade preserves

Fish

Platter of cooked, cured & smoked fish with lemon & lime mayonnaise

Cheese

Selection of British cheeses with grapes, walnut bread & oatcakes

SKEWERS FROM THE FIRE...

Peri peri chicken & sweet potato
Beef & vegetable with herbed yoghurt sauce
Prawn & lemon grass satays with coconut salsa
Chilli vegetable with a sweet chilli glaze
Chicken tikka with mint yoghurt sauce

Lamb & green peppers with black bean sauce
Sausages, bacon & apricots
Salmon satay with ginger lime mayonnaise

SALADS

Grilled sweet corn slaw
Heritage tomatoes & marinated anchovy dressing
Country salad with garlic croutons
Moroccan spiced couscous with toasted apricots, nuts & coriander
Cos salad with blue brie dressing
Salad niçoise
Sicilian potato with lemon & garlic
Three bean & pepper salad with Dijon mustard dressing
Buffalo mozzarella, vine tomatoes & basil
New potato, cress with chive mayonnaise
Red cabbage slaw with apples & sultanas
Greek salad

GLASS COUPES DESSERTS

Summer berry, champagne jelly with elderflower cream
Raspberry Eton mess with vanilla cream & strawberry coulis
Traditional English fruit trifle topped with toasted almonds
Lemon pudding with raspberries
Summer berry fool with shortbread
Dark chocolate mousse with brandy snaps

WHOLE PUDS

Custard tart with raspberries
West country roasted apple tart with orange blossom honey ice cream
Vanilla cheesecake with a passion fruit glaze
Pavlova with strawberries, raspberries & lime mascarpone cream
Caramel, banana cream pie
Chocolate key lime pie

DESSERTS FROM THE FIRE

Apple, pears & banana kebabs with honey glaze
Pineapple, mango & pear kebabs with maple yoghurt sauce

PICNIC JUGS

Sangria

Pimms Granita

Honey lemonade with pink grapefruit & mint

Pink Peril – Vodka, pink grapefruit & cranberry juice

Sparkling Fruit – Summer fruit macerated in port & brandy served with chilled sparkling wine

FLASKS

Hot chocolate, coffee or tea served in tin mugs & hot alcohol options available