

Picnics

Summer picnic

Heritage radishes w/ celery salt & tarragon salad cream
Swiss chard, sweet potato & spinach frittata w/ crispy sage & lemon aioli
Confit free-range chicken & chestnut stuffing pie w/ cranberry relish
Chilli roast squash, red onion & kasha salad w/ green goddess dressing
Panzanella & mozzarella salad w/ baby tomatoes, roast peppers, cucumber & basil and Caprese dressing
Freshly baked bread w/ whipped fennel seed butter

Optional dessert . . .

White chocolate blondies w/ strawberries
£25 per person / £27.50 including dessert

Ploughman's picnic

Heritage radishes w/ celery salt & tarragon salad cream
Wild mushroom & chestnut jumbo sausage rolls w/ beetroot ketchup
Cider & mustard glazed pulled ham w/ homemade piccalilli
Sussex Charmer w/ hazelnut & savoury oatcakes
Coleslaw w/ celeriac, fennel, radish & red onion
Freshly baked bread w/ whipped fennel seed butter

Optional dessert . . .

Rhubarb & custard tarts
Ploughman's picnic £25 per person / £27.50 including dessert

Italian Summer picnic

Marinated olives & sun-blushed tomatoes
Roasted aubergine stuffed w/ goat's cheese & basil
Char grilled rosemary marinated chicken w/ salsa verde
Orzo pasta & cannellini beans w/ ricotta salata, broad beans, sultanas, lemon & mint
Rocket, watercress & Parmesan salad w/ lemon vinaigrette
Freshly baked bread w/ pesto mayonnaise

Optional dessert . . .

Lemon polenta cake w/ mascarpone cream
£25 per person / £27.50 including dessert

Plant-based picnic

Summer vegetable rice paper rolls w/ soy & lime dip
Swiss chard, smoked tofu, ginger & beetroot filo pie w/ toasted sesame & tamarind glaze
Summer squash bhajis w/ chimichurri
Cracked wheat & barley salad w/ wild rocket, cucumber, spring onions, preserved lemon & mint
Panzanella salad w/ baby tomatoes, roasted peppers, cucumber, red onion & basil
Freshly baked bread w/ almond butter

Optional dessert . . .

Pineapple posset with caramelised pineapple, toasted coconut & matcha tea aquafaba meringue
£25 per person / £27.50 including dessert

Please note, prices are for food only and do not include staffing, transportation or the cost of any other additional equipment we may need to provide.

In addition to our printed menus, we are always happy to discuss bespoke options for any event.

