

# 116

AT THE ATHENAEUM

## SAMPLE PICNIC MENUS

*£45 per person*

### LUNCH PICNIC MENU

Charcuterie Platter with Pickles

Pork & Apple Sausage Roll

Gordal Olives & Smoked Almonds

Smoked Mackerel Rillettes on Olive Bread

Grilled Carrot Salad, Carrot Hummus, Smoked Almond & Chilli

Laverstoke Mozzarella & Tomato Salad

English Strawberries & Dark Chocolate Sauce

Macaroons

*Includes bottled water and your choice of soft drink*

### AFTERNOON TEA PICNIC MENU

Selection of Finger Sandwiches

Chocolate & Mint Tart

Clementine & Prosecco Trifle

Brown Butter Sponge, Rhubarb Compote

Raspberry Pavlova

Chocolate Profiterole

Plain and Raisin Scones

Raspberry Jam, Strawberry Jam, Clotted Cream

*Includes bottled water and your choice of tea*

### TIPSY UPGRADES

Chalkdown Bottle Fermented Cider (750ml) £30

Prosecco Spumante, Colli Euganei NV (750ml) £37

Gusbourne English Sparkling NV (750ml) £69

Ayala Brut Majeur (37.5ml) £39

Ayala Brut Majeur (750ml) £75

*Ask to see our full drinks list for additional  
Champagnes, wines & beers*

Executive Chef Ian Howard / Restaurant Manager Paul Barnett

Please inform us of any allergies or dietary requirements so that we may assist you.

A discretionary 12.5% service charge will be added to your bill. All prices include VAT