

# 116

AT THE ATHENAEUM

## SAMPLE PICNIC MENUS

*£50 per person*

### LUNCH PICNIC MENU

Cobble lane Charcuterie Platter with Pickles  
Clarence court Quail egg and nduja scotch egg  
Gordal Olives & Smoked Almonds  
Smoked Mackerel Rillettes, Olive Bread  
Caesar salad, anchovy dressing  
Burrata, isle of wight tomatos and basil  
English Strawberries ,Mascarpone and vanilla cream  
Manjari chocolate and orange Tart  
*Includes bottled water and your choice of soft drink*

### AFTERNOON TEA PICNIC MENU

Selection of Finger Sandwiches  
Amarena & Cherry Blossom Macaroon  
Lemon & Violet Flower Chouchous  
Mint & Dark Chocolate Brownie  
Raspberry Mascarpone Garden  
Rose & Lychee Mousse  
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 Brut Reserve 2020, Kent (VG) (750ml)	£80
Taittinger Brut Réserve NV (750ml)	£100

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

Executive Chef Ian Howard

Please inform us of any allergies or dietary requirements so that we may assist you. Adults require around 2000 kcal a day.  
A discretionary 12.5% service charge will be added to your bill. All prices include VAT