

SAMPLE PICNIC MENUS

£50 per person

LUNCH PICNIC MENU

Cobble Iane 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

Prosecco Spumante, Colli Euganei NV (7	50ml) £37
Gusbourne Brut Reserve 2020, Kent (VG)	(750ml) £80
Gusbourne Rose Brut 2019, Kent (VG) (7	50ml) £95
Taittinger Brut Réserve NV (750ml)	£100

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

Executive Chef Ian Howard