

## SAMPLE PICNIC MENUS

## 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

£60 per person

## AFTERNOON TEA PICNIC MENU

**Selection of Finger Sandwiches** 

Matcha Yuzu

Mimosa Cake

**Forest Rose Tart** 

Blueberry Hydrangea

Strawberry & Cream

Plain and Raisin Scones

Raspberry Jam, Strawberry Jam, Clotted Cream Includes bottled water and your choice of tea

£60 per person

## TIPSY UPGRADES

£80

£95

Prosecco Bottega Poeti Brut DOC NV (750ml) £39

Gusbourne Brut Reserve 2020, Kent (VG) (750ml)

Gusbourne Rose Brut 2019, Kent (VG) (750ml)

Taittinger Brut Réserve NV (750ml) £100

Ask to see our full drinks list for additional

Champagnes, wines & beers

**Executive Chef Kevin Fawkes**