



Picnic Hamper Menu

Delightfully different

To build your own bespoke menu by choose five main items to put into your hamper, followed by three salads to accompany the meal and one dessert to finish off with

Homemade Quiches

*Chorizo & Cherry Tomato
Asparagus and Parmesan
Chestnut Mushroom, Thyme and Gruyere
Broccoli and Stilton*

Sliced Meats

*Roast Topside of Beef
Maple Glazed Gammon
Roast Breast of Turkey
Italian Salami
Serrano Ham*

Pates

*Smooth Chicken Liver Parfait
Course Farmhouse Pate
Smoked Mackerel Pate*

Sussex Cheeses

*Mayfield Swiss (Alsop & Walker)
Buttercup (Traditional Cheese Dairy)
Sussex Charmer (Twinham Grange Farm)
Duddleswell (Sussex High Weald)
Chabis (Golden Cross Cheese Co.)*

Frittatas

Green Vegetable & Herb Frittata

Salmon, Asparagus & New Potato Frittata
Tomato & Roasted Pepper Frittata

Homemade Sausage Rolls

Pork & Herb
Pork & Chorizo
Pork & Black Pudding
Pork & Mango Chutney

Filo Pastry Tartlets

Roasted Butternut Squash & Garlic
Spinach & Feta

Other Savouries

Coronation Chicken
Chicken Satay Skewers
Pork Pies
Oak Smoked Salmon
Cheese Straws
Marinated Olives
Red Peppers stuffed with Feta
Homemade Chunky Hummus with Crudités

Salads

New Potato Salad

Mixed with handfuls of chopped fresh parsley in a wholegrain mustard mayonnaise

Persian Rice Salad

Basmati & wild rice mixed with toasted pecans, fresh parsley and coriander, lemon zest, chopped apricots, sultanas and pomegranate seeds

Moroccan Style Cous Cous

Mixed with fresh herbs, lemon zest and finished with a spiced dressing

Mixed Bean Salad

With a Garlic & Chilli Dressing

Roasted Butternut Squash & Rocket Salad

Deliciously sweet chunks of squash mixed with rocket leaves and topped with toasted seeds

Homemade Coleslaw

Shredded white and red cabbage, onions and carrot, mixed with a lemon mayonnaise

Mixed Green Leaf Salad

Served with a French vinaigrette dressing

Sliced Tomato and Red Onion Salad

Served with a balsamic dressing

Waldorf Salad

Potato, Walnuts, Celery and Apples bound in a citrus mayonnaise

Greek Salad

Vine tomatoes, green peppers, feta cheese, black olives and red onions finished with olive oil and cracked black pepper

Crunchy Carrot & Seed Salad

Raw carrot mixed with pine nuts and a blend of toasted seeds brought together with sweet lemon dressing

Spinach, Mushroom and Pesto Salad

Baby spinach leaves mixed with finely sliced raw mushrooms finished with a pesto dressing

Desserts

Sussex Banoffee Pie

A buttery biscuit base topped with toffee, banana and whipped cream

Zesty Lemon Pots

A delicious creamy lemon mousse topped with fresh raspberries and a chocolate shortbread heart

Summer Berry Pavlova

A soft meringue covered with whipped cream, strawberries and raspberries and drizzled with a red fruit coulis

Chocolate Fudge Cake

A very chocolatey fudge cake with gooey chocolate icing

Shortcrust Apple and Cinnamon Pie

Bramley apples mixed with honey and cinnamon and topped with a sweet pastry, served with cream or custard

Rhubarb and Almond Crumble

Chunks of soft apple and rhubarb covered with our special crumble topping, served with cream or custard

Exotic Fresh Fruit Salad

A combination of melon, pineapple, kiwi fruit and red grapes

Coffee and Chocolate Pots

Rich and velvety chocolate mousse served with a shortbread finger

Chocolate Brownies

Delicious homemade chocolate brownies served with fresh raspberries and a red fruit coulis

Eton Mess

A combination of bashed up meringues, whipped cream and fresh strawberries drizzled with a red fruit coulis

Picnic Hamper	Meeting & Event Plan	Tasting Session	Table Laying	Crockery & Cutlery**	Arrival Drinks Glasses	Canapes (4 per person)	Staff for Meal	Tea & Coffee	Price (excl. VAT)	Price (inc. VAT)
Delivery Only*	x	x	x	x	x	x	x	x	£19.95	£23.94
Served Meal	x	x	x	x	x	x	✓	x	£23.95	£28.74
Bronze Package	✓	✓	✓	✓	x	x	✓	x	£33.95	£40.74
silver Package	✓	✓	✓	✓	✓	✓	✓	x	£38.45	£46.14

*delivery charge applies beyond Eastbourne area

**delivery charge from hire company applies

Loan of Hampers included

See 'Packages' for further details of what's included

Tea & Coffee can be added for £2.00 + VAT