

## **Picnic Delivery Menu**

select three mains, one side, three salads & one dessert

### Mains

#### **Sliced meats – choose one from:**

maple glazed gammon ham (gf/df) / selection of cured continental meats (gf/df)

#### **Homemade pate – choose one from:**

smoked mackerel pate (gf) / garlic mushroom pate (v/gf)

roasted carrot & cashew pate (v/vg/gf/df) (nuts)

#### **Individual Mini Quiches – choose one from:**

smoked bacon & mature cheddar / chestnut mushroom, gruyere & thyme (v)

asparagus & Grana Padano (v) / sundried tomato & red pepper (v) / broccoli & stilton (v)

#### **Frittata – choose one from:**

chorizo, sun-dried tomato & new potato (gf) / salmon, asparagus & new potato (gf)

asparagus, green bean & herb (v/gf) / cherry tomato & roasted red pepper (v/gf)

#### **Speciality Sausage Rolls**

pork & herb with sesame seeds (df) / pork & chorizo topped with poppy seeds (df)

pork & black pudding topped with sesame seeds (df)

(some can be v/vg): chickpea, feta & sundried tomato (v) / butternut squash & thyme (v/vg/df)

#### **Marinated Chicken Skewers - choose one from:**

Satay (df) / Cajun (gf/df) / Tandoori (gf)

#### **Homemade Coronation Chicken (df/gf)**

#### **Melton Mowbray Pork Pie (df)**

#### **Slices of Smoked Salmon (gf/df)**

#### **Sweet Potato & Walnut Koftas with Chilli & Coriander Vegan Mayo (v/vg/df)**

### Sides

#### **Homemade cheese straws (v)**

#### **Marinated olives (v/vg/gf/df)**

#### **Red peppers stuffed with feta (v/gf)**

#### **Homemade chunky hummus with crudités (v/vg/gf/df)**

### Salads

#### **New Potato Salad (v/gf/df)**

with chopped fresh parsley in a wholegrain mustard mayonnaise

#### **Crunchy Pink Coleslaw (v/gf/df)**

shredded white & red cabbage, beetroot, onions & carrot, mixed with mayonnaise

#### **Mixed Green Leaf Salad (v/vg/gf/df)**

served with a vinaigrette dressing

**Tomato, Mozzarella & Red Onion Salad (v/gf)**

served with a balsamic dressing

**Summer Green Bean Salad (v/vg/gf/df)**

broad, edamame & green beans, sugar snaps & garden peas with a zesty citrus & herb dressing

**Greek Salad (v/gf)**

vine tomatoes, green peppers, feta cheese, black olives & red onions with olive oil & black pepper

**Green Fig's House Salad (v/vg/df)**

blanched asparagus, green beans, sugar snaps & mange tout with a chilli, soy & sesame dressing

**Sun-blushed Tomato & Black Olive Orzo Salad (v)**

rice-shaped pasta finished with Gran Padana shavings & olive oil

**Roasted Butternut Squash & Rocket Salad (v/vg/gf/df)**

dressed with olive oil & toasted seeds

**Baby Leaf Spinach & Mushroom Salad (v/gf) (nuts)**

served with a pesto dressing & toasted pine nuts

**Trio of Tomato, Basil Pesto & Mozzarella Salad (v/gf) (nuts)**

heritage, cherry & Green Fig's oven-dried tomatoes with mozzarella pearls & homemade basil pesto

**Watercress, Rocket, Pear & Goat's Cheese Salad (v/gf) (nuts)**

sprinkled with honey glazed pecans

*Home-made bread & butter portions included in menu  
please specify amounts if gluten-free bread / dairy-free spread required*

Desserts

**Fresh Fruit Pot (v/vg/gf/df)**

**Chocolate Brownies (v/gf) (nuts) (some can be vg on req)**

**Individual Lemon Posset Pots (v/gf)**

**Natural Yogurt & Granola Pot with Berry Compote (v)**

**Whole Scones served with clotted cream & strawberry jam (v)**

£27.95+ vat per head (minimum numbers apply depending on location & availability)

Plates, cutlery & napkins will be supplied (eco/recyclable)  
Picnic items will be packaged in recyclable boxes ready to serve (hampers on req)

Delivery charges apply (or collection from Pevensy)

Please ask if you require further information on allergens