

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:

broccoli & stilton (v) / sundried tomato & Grana Padano (v) / mushroom, thyme & Grana Padano (v)

asparagus & Grana Padano (v) / goat's cheese & caramelised red onion (v)

smoked bacon & cheddar / hot smoked salmon & chive

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)

Homemade Coronation Chicken (df/gf)

Melton Mowbray Pork Pie (df)

Slices of Smoked Salmon (gf/df)

Sweet Potato Falafel with Chilli & Coriander Vegan Mayo (v/vg/df)

Sides

Homemade cheesy biscuits (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)

Individual Biscoff Cheesecake Pots (v) (vg/df on req)

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 Pevensey)

Please ask if you require further information on allergens