

Picnic Menu

select three mains, three salads & one dessert

served to tables, in picnic hampers

Mains

Sliced Cold Meat (select one from)

maple glazed gammon ham (gf/df) / roast turkey breast (gf) / roast sirloin of beef (gf/df)

Sliced Cured Meat

Milano salami (gf/df) / Serrano ham (gf/df) / chorizo (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)

Homemade Quiche (choose one from)

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

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

Sussex Cheese (choose one from)

Sussex Charmer (v/gf) / Mayfield Swiss (v/gf) / Buttercup (v/gf) / Duddleswell (v/gf) / Chabis (v/gf)

Coronation Chicken (gf/df)

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)

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

Melton Mowbray Pork Pie (df)

Speciality Sausage Rolls (select one from)

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

pork & black pudding topped with sesame seeds (df) / chickpea, feta & sundried tomato (v)

butternut squash & thyme (v/vg/df)

Chicken Skewers (select one from)

satay (gf/df) / cajun (gf/df) / tandoori (gf)

Smoked Salmon (gf/df)

Homemade Cheesy Biscuits (v)

Homemade Onion Bhajees (v/vg/gf/df)

Salads

New Potato Salad (v/gf/df)

with chopped fresh parsley in a wholegrain mustard mayonnaise

Persian Rice Salad (v/vg/gf/df) (nuts)

giant couscous mixed with pecans, fresh parsley, mint & coriander, lemon zest, chopped apricots, sultanas & pomegranate seeds

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/gf)

blanched asparagus, green beans, sugar snaps & mange tout tossed in 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 & Condiments Included

Desserts

Summer Berry Pavlova (v/gf)

Eton Mess (v/gf)

Sticky Toffee Pudding with a Toffee Sauce (v)

Sussex Banoffee Pie (v)

Sharing Boards of Rich Chocolate Brownies with Strawberries (v/gf) (nuts) (vg on req)

Biscoff Cheesecake (v) (vg on req)

Trio of Mini Desserts Sharing Boards (3 per head)

strawberry pavlova (v/gf)

chocolate brownie (v/gf)

tarte citron (v)

Above desserts (or desserts from another menu) can be served individually plated (+£1.00 supp)

Tea & Coffee can be added for £2.00 +vat

or you may replace dessert with a self-serve tea, coffee & mini brownies station at no extra cost

Picnic Menu	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	✕	✕	✕	✕	✕	✕	✕	✕	on req	on req
Served Meal	✕	✕	✕	✕	✕	✕	✓	✕	£34.45	£41.34
Bronze Package	✓	✓	✓	✓	✕	✕	✓	✕	£43.45	£52.14
Silver Package	✓	✓	✓	✓	✓	✓	✓	✕	£47.95	£57.54

**delivery charge from hire company applies

Please ask if you need further information on allergens

Those with specific dietaries will be accommodated separately if required

For picnic delivery options please see **Picnic Delivery Menu**