



Celebration Picnic Sample Menu

Meat-based

Pre-lunch nibbles

Antipasti with mixed olives, artichokes and feta

Starter

Smoked salmon pate (Severn and Wye)

Mini Scottish oatcakes

Main

Two quails scotch eggs (Adam & Harlow)

Two smoked chicken breasts (Severn & Wye)

Sliced pepper encrusted beef 4 slices (Country Victualar)

Accompanied with cider and horseradish mustard (Baytree)
Edamame and green bean cous cous, with a lemon and herb
dressing

Pudding

Two lemon posset pudding pots (Didier's Patisserie)

Cheese

Goodwood cheese

Peters Yard crispbreads

Apple chutney (Boddingtons)



Plant-based

Pre-lunch nibbles

Antipasti with mixed olives, artichokes and feta

Starter

Red lentil pate (Patchwork Pate)

Mini Scottish oatcakes

Main

Two butternut squash vegan tarts with pinenuts and Moroccan spices

Beetroot hummus

Crudites - carrots, peppers, celery

Edamame and green bean cous cous, with a lemon and herb dressing

Potato salad with a salsa verde dressing

Pudding

Orange and cardamon brownies

Cheese

Goodwood cheese

Peters Yard crispbreads

Apple chutney (Boddingtons)