

ENGLISH PICNIC MENU THEME

CANAPES

BEETROOT SALMON LOLLIPOPS WITH ROE & CREME FRAICHE
SAGE & MONTGOMERY CHEDDAR DROP SCONES WITH BLACK PEPPER BUTTER
HAM HOCK TERRINE WITH PEAR & WALNUT CHUTNEY ON SOURDOUGH
PEA MOUSSE WITH PRESERVED LEMON & BASIL SPOONS

SNACKS

MINI PORK PIES
PARSNIPS CRISPS

STARTERS

PLOUGHAMS SHARING BOARD – HOME BAKED MARMALADE HAM, ARTISAN CHEESE,
RIBBON APPLES, SCOTCH EGGS WITH CUCUMBER FETA SALAD
OR
SPINACH & ASPARAGUS FILO TART WITH HOLLANDAISE SAUCE & ROCKET SALAD

MAIN COURSES

BRICK CHICKEN WITH TARRAGON BUTTER
OR
SLOW COOKED LAMB SHOULDER WITH CAPER SAUCE (PLATED)
HEIRLOOM TOMATO FILLED WITH PEARL BARLEY (V)

SIDES (CHOOSE 3 OPTIONS)

GREEN ISRAELI COUSCOUS WITH WATERCRESS & SEEDS
GREEN & YELLOW BEANS WITH LEMON OIL DRESSING & ALMONDS
PEA, RADISH & LEMON ZEST
COLESLAW WITH CURRANTS, CHILLI FLAKES, CASHEWS NUTS

SPINACH & GREEN LEAF SALAD WITH ROASTED RED PEPPERS & HERB DRESSING

CUCUMBER SALAD WITH RED ONION & DILL

DESSERTS

MARINATED STRAWBERRIES WITH LAVENDAR SHORTBREAD & CLOTTED CREAM

SUMMER PUDDING WITH BERRIES

ETON MESS