

# BRITISH

— FINE FOODS —

Sample Menu

## The King's Gourmet Hamper

(SERVES TWO)

*Presented in a wicker basket, with chiller section.*

*A printed menu with provenance map and  
disposable & recyclable cutlery, plates & napkins are included with your Hamper.*

### STARTER

#### Chalk Stream Potted Trout

A beautifully balanced rustic pâté made from chunks of Chalk Stream's finest hot smoked trout fillets and blended with juniper berries, chive, dill and cayenne pepper, topped off with clarified butter. Perfect for picnic!

#### Wooleys of Arran Mini Oaties

The perfect oatcakes, with a crisp crunch and rich, nutty, caramelised flavour. Oatcakes made in the traditional way and baked by hand by Wooleys on the Isle of Arran

### MAIN COURSE

#### Very British Chicken Salad (2 x 350g)

Sliced Chicken Breast, seasoned with fresh Tarragon from Country Victualler

#### *Served with a trio of salads*

Caper & Parsley Dressed New Potatoes

Orange & Fennel Salad

Baby Leaves & Pumpkin Seeds

Accompanied by

A Creamy Herb Dressing

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#### British Charcuterie Selection

Including: Rosemary & Garlic Saussison, Lomo & Chorizo

Created in the heart of the Kentish Weald by British Charcuterie pioneers, Moons Green source free range meat of unbeatable quality and take their time creating stunning saucisson.

#### Traditional Scotch Egg

A true picnic staple, award winning sausage meat, wrapped around a free-range hard-boiled egg and finished with natural breadcrumbs.

### PUDDING

#### Lemon Posset

A velvety smooth and zesty classic English pudding, from The Chefs Patisserie, creators of the highest quality desserts.

#### Summer Pudding

Quintessentially English, this glorious pudding is a marriage of juicy summer fruits encased in bread. From The Chefs Patisserie.

## CHEESE

### Winterdale Cheese

A traditional, unpasteurised cloth-bound cellar mature hard cheese with a fabulous depth of flavour. The UK's first Carbon neutrally made cheese, using milk from their 100 Friesian Holstein cows grazed on the North Downs of Kent.

### Cheese Board Chutney (40g)

A delightful chutney that is delicious with all cheese

### Sea Salt & Olive Oil Crackers (x 2 packs of 3 biscuits)

A suitable accompaniment to enjoy with all cheese, produced by the Fine Cheese Company in Bath.

## ENGLISH STRAWBERRIES

### Punnet of Strawberries (100g)

from Hugh Lowe Farm, Kent

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## DRINKS

Choose from a bottle (75cl) of White or Red Wine.

A chilled bottle of Champagne (75cl) is offered with the purchase of a Champagne Picnic

Two Cans of South Downs Water

For full ingredient and allergen information, please refer to individual product's packaging

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## PRICING

The King's Gourmet Hamper with wine £146.00

The King's Gourmet Hamper with Champagne £175.00

*\*Booking fees apply*

# BRITISH

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British Fine Foods was established in 2007 by husband and wife, Andrew & Pam Harper, to celebrate the best of British artisan produce, and to provide Luxury Food Hampers of the highest quality and provenance.

Over the past 15 years, we have created and provided bespoke hampers for an exciting variety of clients and Summer events including: Wimbledon, Royal Ascot, Epsom Derby, The Oval, Royal Henley Regatta, and BBC Proms & Radio 2 in Hyde Park.

For more information please contact [info@britishfinefoods.com](mailto:info@britishfinefoods.com), or call the team on 01892 890690.

# BRITISH

— FINE FOODS —

Sample Menu

## **The King's Gourmet Hamper (V)**

(SERVES TWO)

*Presented in a wicker basket, with chiller section.*

*A printed menu with provenance map and disposable & recyclable cutlery, plates & napkins are included with your Hamper.*

### **STARTER**

#### **Red Lentil, Coconut & Sesame Paté (120g)**

Infused with aromatic herbs & spices, this unique lentil and coconut paté is warmly spiced and finished with a touch of honey

#### **Wooleys of Arran Mini Oaties (pack of 10)**

The perfect oatcakes, with a crisp crunch and rich, nutty, caramelised flavour. Oatcakes made in the traditional way and baked by hand by Wooleys on the Isle of Arran

### **MAIN COURSE**

#### **Aubergine Polpettes**

A stunning combination of flavours made with red onion, aubergine, sundried tomatoes, capers, raisins and fresh basil, by Dovebrook Kitchen.

#### *Served with a trio of salads*

Caper & Parsley Dressed New Potatoes

Orange & Fennel Salad

Baby Leaves & Pumpkin Seeds

Accompanied by

A Creamy Herb Dressing

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#### **Sweet Potato, Kale & Paprika Roll (Vegan)**

A delicious Vegan sausage roll recipe flavoured with sweet potato, kale, paprika and a vegan soft cheese alternative

#### **Goat's Cheese & Caramelised Red Onion Quiche**

Packed full of flavour, with top quality ingredients and the perfect pastry!

### **PUDDING**

#### **Lemon Posset**

A velvety smooth and zesty classic English pudding, from The Chefs Patisserie, creators of the highest quality desserts.

#### **Summer Pudding**

Quintessentially English, this glorious pudding is a marriage of juicy Summer fruits encased in bread. From The Chefs Patisserie.

## CHEESE

### Winterdale Cheese (125g)

A traditional, unpasteurised cloth-bound cellar mature hard cheese with a fabulous depth of flavour. The UK's first Carbon neutrally made cheese, using milk from their 100 Friesian Holstein cows grazed on the North Downs of Kent.

### Cheese Board Chutney (40g)

A delightful chutney that is delicious with all cheese

### Sea Salt & Olive Oil Crackers (x 2 packs of 3 biscuits)

A suitable accompaniment to enjoy with all cheese, produced by the Fine Cheese Company in Bath.

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## ENGLISH STRAWBERRIES

### Punnet of Strawberries

from Hugh Lowe Farm, Kent

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## DRINKS

Choose from a bottle (75cl) of White or Red Wine.

A chilled bottle of Champagne (75cl) is offered with the purchase of a Champagne Picnic

Two Cans of South Downs Water

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## PRICING

The King's Gourmet Hamper (V) with wine £146.00

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