

THE QUEENS FEAST BOARD
FOR ONE (SAMPLE MENU)

Step into the Queen's Garden Experience and enjoy an unforgettable evening at the Hampton Court Palace Festival. Each guest will be served a bespoke Feast Board, showcasing the finest artisan produce from across the British Isles — from British Charcuterie, Cornish cheeses, Beetroot Hummus, Pork & Apple Quail's Scotch Egg, Antipasti to decadent sweets treats and Strawberries

Scrumpy Quail's Scotch Egg

The combination of Pork and apple wrapped around a quail's egg creates a delicious twist on a scotch egg

Tomato & Onion Chutney

Antipasti

Mixed Olives, Cornichon and Red Peppers

British Charcuterie Selection

The perfect trio of saucisson

Paprika Loin

Garlic & Rosemary Saucisson

Chorizo

Barbers Mature Cheddar

Matured for 12 months for a rounded and rich flavour with a firm yet creamy texture.

West Country Brie

A soft Cow's Milk Cheese

Pea, Mint Courgette Fritter

Bursting with flavour, made with fresh seasonal ingredients

Beetroot Hummus Dip

Rosemary & Sea Salt Crackers

The perfect accompaniment for pate, and cheese

Celery

Seedless Red Grapes

SWEET TREATS

Lemon Posset Shot Pot

Kentish Strawberries

Presented in a grazing platter with cutlery & napkin

THE QUEENS FEAST BOARD - VEGETARIAN
FOR ONE (SAMPLE MENU)

Step into the Queen's Garden Experience and enjoy an unforgettable evening at the Hampton Court Palace Festival. Each guest will be served a bespoke Feast Board, showcasing the finest artisan produce from across the British Isles.

Butternut Squash, Pine Nuts & Sun Dried Tomato Arancini

Vibrant and bursting with flavour

Sweet Potato, Kale and Paprika Roll

Tomato & Onion Chutney

Pea, Mint Courgette Fritter

Bursting with flavour, made with fresh seasonal ingredients

Beetroot Hummus Dip

Antipasti

Mixed Olives, Cornichon and Red Peppers

Barbers Mature Cheddar

Matured for 12 months for a rounded and rich flavour with a firm yet creamy texture.

West Country Brie

A soft Cow's Milk Cheese

Rosemary & Sea Salt Crackers

The perfect accompaniment for pate, and cheese

Celery

Seedless Red Grapes

SWEET TREATS

Lemon Posset Shot Pot

Kentish Strawberries

Presented in a grazing platter with cutlery & napkin