



The Great British Gourmet Picnic

Summer 2017

Call: 07484 615 065

Email: info@gourmetsandwichkitchen.co.uk

We require a minimum 2 days notice for a pic-nic booking. This is to ensure we have an available time slot for your pic-nic delivery.

If you are a business or large party booking, please book with us at least 7 days in advance. Please order by menu type, or request individual items as per the additional list. Let us know about any special dietary requirements so we can adjust our menu especially for gluten free & vegan.

Have a look at some of our sample menus – If you don't see something you like, please ask & I am sure we can accommodate you! 😊

The Page Park & The Daniel is ideal for a child or teen's day out.

Payment:	Cash on delivery or BACS transfer 24hours prior
Delivery charge:	£7.00 within Bristol & Bath
Outside Bristol & Bath:	£10.00

We will deliver direct to your home, or, as close as possible to your event

Prices include VAT where applicable

All our picnics are made using fresh ingredients & come beautifully prepared in compostable boxes with wooden cutlery & recycled napkins.

Visiting a summer event in Bristol or Bath?

Our picnics are a perfect solution to entertaining outside, whether it's races day, a boat trip, visiting the park, even entertaining your friends or family in the garden. We can cater for staff events, professional entertaining, wedding parties – anywhere you want a picnic with a difference!

Let the food bring a little sunshine to your day!

www.gourmetsandwichkitchen.co.uk

The Page Park

£6.00 per person

Wiltshire ham or cheddar sandwich
Hand-made sausage roll
Crisps
Mini muffins x 2
Piece of fruit
Bottle of mineral water

The Gorge

£9.00 per person

Wiltshire ham, Cheddar or Smoked Salmon sandwich
Hand-made sausage roll
Flavoured chicken skewer
Plain crisps
Scone with clotted cream & jam pot
Victoria sponge
Small bottle of traditional lemonade

The Daniel

£10.50 per person

Wiltshire ham sandwich or wrap
Hand-made sausage roll
Garlic & herb chicken skewer x 2
Mixed leaf mini salad tub, with citrus dressing
Deli coleslaw
Mini muffins x 2
Macerated seasonal fruit with crushed meringue
Bottle of mineral water

The Harbourside

£15.00 per person

Baked salmon salad served with watercress, avocado & pumpkin seeds
Roasted sweet potato, red pepper & quinoa salad in a lime & coriander dressing
Mixed leaf mini salad tub with cherry tomatoes
Home-made hummus with caramelised onions served with breadsticks
Lemon drizzle cake
Bottle of raspberry & strawberry lemonade

Pultney Bridge - Vegetarian

£25.00 per person

Wensleydale & carrot chutney sandwich
Halloumi with lemony lentils, chickpeas & beets served on leaves
Frittata of the week
Vegetarian cheese & leek roll
Deli coleslaw
Potato salad with herb and lemon dressing
Scone with pot of strawberry conserve & clotted cream tub
Macerated fruit berries with crushed meringue
Small bottle of traditional style lemonade

The Victoria Park

£40.00 per person

Salmon rillettes served with multi seeded toast
 Charcuterie (includes 3 cured meats 2 x pickle/chutney, grapes)
 Chargrilled honey chicken skewer
 Lemon & herb halloumi & lentil salad
 Seared tuna steak with a chilli & pepper crust
 Victoria sponge with raspberry & buttercream filling
 Macerated summer berries with meringue
 Small bottle of traditional style lemonade

Royal Crescent

£45.00 per person

Charcuterie meat & cheeses
 Baked salmon with a watercress & aioli dressing
 Rare roast beef slices with horseradish cream
 Classic Greek salad
 Rustic bread
 Hand-made hummus with breadsticks
 Scone with strawberry conserve & clotted cream
 Macarons
 Small bottle of traditional style lemonade

Drinks available to buy:

Small traditional lemonade or raspberry & strawberry Lemonade £1.80

Small bottled water £1.00

Small orange juice £1.25

Items available to the above, or create your own Gourmet Picnic**Items listed below serve 2 people unless otherwise stated**

Bread, savoury scones & shortbread	Cheese, cured meats & slices
<p>Wensleydale scone (serves 4) £8.00</p> <hr/>	<p>Charcuterie Includes: 4 x meats/ham pork rilette, 4 x hard/crumbly cheese, olives, mini gherkins. Piccalilli, fruit chutney, grapes. Rustic bread roll & a selection of crackers £25.00</p> <hr/>
<p>Cheddar & sage hand made scone (serves 4) £8.00</p> <hr/>	<p>Wiltshire ham slices £6.00</p> <hr/>
<p>Tomato sharing flat bread (serves 4-6) £6.50</p> <hr/>	<p>Garlic & herb chicken skewer x 4 £7.00</p> <hr/>
<p>Olive & rosemary focaccia topped with sun-dried tomato £6.50</p> <hr/>	<p>Rare Roast beef slices & horseradish cream £7.50</p> <hr/>
<p>Parmesan shortbread x 6 £4.00</p> <hr/>	<p>Cheese & cracker selection Cheese includes: Aged cheddar & Caerphilly (non-pasturised) Cornish blue & Wensleydale. Grapes, picallili & chutney £25.00</p>
<p>Rustic bread rolls £2.50</p>	

Items serve two, unless otherwise stated

Starters	Mains	Salads	Puddings & Sweet
Salmon rilette £12.00	Chicken wraps with seasonal salad & mayonnaise £8.00	Parma ham, pear & goats cheese with rocket leaves, pistachio sprinkles & honey drizzle £10.00	Macerated seasonal berries with crème fraiche & crushed meringue £7.00
Home-made hummus tub, with caramelised onions or Red Pepper (V) £4.50	Roast beef with caramelised onion, horseradish & rocket leaves multi-seed baps. £9.00	Seared tuna steak with pepper & chilli crust, served with Thai style crispy salad & gem leaves £12.00	Pimm's flavoured or fruit flavoured jelly pots with real fruit (serves 6) £12.00
Bean, feta and herb dip (V) £5.00	Smoked salmon with citrus cream cheese & dill sandwiches £10.00	Baked salmon flakes with watercress, avocado & pumpkin seeds. Lemon & garlic dressing. £12.00	Lemon posset with almond shortbread £6.00
Marinated Feta in thyme and chilli oil served with crusty roll (V) £7.00	Brie, grape & caramelised sweet onion sandwiches (V) £8.00	Honey glazed chicken with griddled pineapple. Served with crispy salad. £12.00	Raspberry panna cotta £8.50
All frittata's £12.00 each	Wensleydale & carrot chutney on multi-seed (V) £8.00	Quinoa, red pepper, sweet potato salad. Mint & yogurt dressing. (V) £9.00	Lemon drizzle cake (serves 6 as sliced or 12 half) £9.00
Mini prosciutto & asparagus frittata (serves 9)	Roasted veg with hummus & leaves wrap (V) £8.00	Potato salad with herb & lemon dressing (V) £6.50	Victoria Sponge with raspberry jam & buttercream filling (serves 8 - 10) Can be halved £10.00
Sweet potato frittata with pesto & goats cheese (V) (serves 9)	Cucumber with cream cheese & dill sandwich (V) £6.00	Citrus cous cous with chickpeas, herbs, roasted peppers & onion (V) £8.00	Large Chocolate or lemon muffin £2.30
Golden Gazpacho with minted cream (V) £7.00	Mozzarella, tomato & rocket with balsamic drizzle on ciabatta (V) £7.00	Basil & mint summer pasta with a lemon dressing & pomegranate seeds (V) £7.00	Rich chocolate brownies (serves 9) £12.00
Hand made falafels with mango & avocado salsa salad £7.00	Hand-made pork & apple sausage rolls with sage (x 6 mini) £7.00	Greek salad (V) £9.00	Carrot cake (serves 10) £12.00
	Hand-made Pork pie £8.50	Tomato & Mozzarella salad with rocket & balsamic drizzle (V) £9.00	Cherry & almond cake (serves 10) £12.00
	Tarts £6.00 each (4 inch round tarts) Goats cheese and pesto tart (V) Caramelised onion and gruyere tart (V)	Lemon & herb halloumi with lentils, chickpeas & beets on salad leaves & pomegranate sprinkles (V) £9.00	Macarons x 6 £6.00
			Scone served with jam & clotted cream £7.00