



Luxury Picnic Hamper

Price costed on an individual basis at time of booking, depending on the number of dishes chosen and number of people. You can choose all the items from the list below or just pick your favourite items.

Main Picnic Items

Savoury Tarts

Individual Quiche Lorraine, or goats cheese and sun-dried tomato quiche (V)

Sausage Rolls

Artisan sausage rolls (meat or vegetarian) served with ketchup & dijon mustard

Mini cocktail Cumberland sausages with honey and mustard glaze

BBQ chicken wings in a sticky bbq sauce

Sandwiches & Wraps

Classic crustless finger sandwiches

Coronation chicken, cos lettuce, vine tomato

Scottish smoked salmon, cream cheese, cucumber, lemon balm

Roasted red pepper houmos, grilled aubergine, rocket wraps (V)

Hoisin duck, pickled cucumber, spring onion, watercress wrap

Fresh Sides & Salads

Pasta & Grain Salads: Rocket Pesto pasta salad, couscous salad with feta and roasted Mediterranean vegetables

Potato Salad: A classic choice made with new potatoes, chives, and a tangy dressing

Crudités & Dips: Sliced peppers, carrots, and cucumber paired with hummus, guacamole, or beetroot dip



Savoury Nibbles

Charcuterie & Cheese: A selection of cured meats (prosciutto, salami) and a trio of cheeses (hard, soft, and blue) with artisan crackers

Small Bites: Olives, cheese straws, and salted nuts for easy grazing

Sweet Treats

Cakes & Bakes: Brownies and/or lemon drizzle cake

Fruit: Selection of whole fruit, or a freshly prepared fruit salad

Scones: homemade scones with clotted cream and strawberry jam

Drinks

Traditional lemonade, elderflower cordials, or fruit-infused sparkling water.

Essential Equipment

Don't forget the practical extras that ensure a smooth meal:

Picnic blanket (ideally with a waterproof backing).

Cutlery, plates, and glasses (reusable plastic or bamboo are lighter).

Ice packs to keep perishables like meat and dairy fresh.

Napkins and wet wipes for quick cleanup.