

Picnic Menu

Salads

Select 3 Salads

Potato Salad

New potatoes dressed with lashings of creamy mayonnaise, spring onions & fresh herbs.

Green Vegetable Salad

Seasonal green vegetables dressed with a honey & balsamic dressing & garnished with pine nuts & crispy pancetta

Tomato & Mozzarella Salad

Fresh & sundried tomatoes, mozzarella & basil finished with a pesto dressing

Roasted Vegetable Salad

Peppers, aubergines, courgettes & red onions roasted in garlic, balsamic & olive oil dressing

Traditional Waldorf Salad

Apples, celery & walnuts dressed with creamy mayonnaise

Baby Bean Salad

Baby beans with spring onions & cucumber, in a crème fraiche dressing, garnished with lardons of bacon & pine nuts

Rice Salad

Curried basmati & wild rice with sweetcorn, peppers & sultanas

Couscous Salad

Dressed & seasoned couscous with cucumber, mint & spring onions

Greek Salad

Cucumber, cherry tomatoes, olives, red onion & feta cheese with an oregano & olive oil dressing

Beetroot, Sweet Potato & Feta Cheese Salad

Roasted beetroot & sweet potatoes dressed with dill & lime dressing topped with crumbled goats cheese

Coleslaw

Made to a traditional recipe with lashings of creamy mayo

Picnic Hamper Menu (Fork)

Hampers based on catering
8 people to a hamper

Delightfully different

To build your own bespoke menu: choose five main items to put into your hamper, followed by three salads to accompany the meal and one dessert to finish off with

Main Items

Homemade Quiches:

Ham and Mushroom

Cheese and Tomato

Stilton and Broccoli

Goats Cheese and Red Onion

Roasted Vegetable

Salmon and Green Bean

Sliced Meats

Roast Topside of Beef

Honey & Mustard Glazed Gammon

Roast Breast of Turkey

Smoked Breast of Turkey

Antipasto meat selection

Pates

Smooth Chicken Liver Pate

Course Farmhouse Pate

Smoked Salmon Pate

Cheese Board Selection of three Cheeses

Frittatas

Green Vegetable & Herb Frittata

Salmon, Asparagus & New Potato Frittata

Tomato & Roasted Pepper Frittata

Picnic Favorites

Pork & Herb Sausage Rolls

Pork & Chorizo Sausage Rolls

Pork & Apple Sausage Rolls

Pork Pie

Chicken & Ham Pie

Pork, Apple Black Pudding Scotch Egg

Pork & Leek Scotch Egg

Other Savories

Fillet of Fresh Salmon

Smoked Salmon

Caesar Chicken

Coronation Chicken

Marinated Olives

Red Peppers stuffed Soft Cheese

Homemade Hummus with Crudité's

Deserts

Select one desert

Lemon Posit

Served with Shortbread Heart

Chocolate Pots

with Shortbread Heart

Eton Mess

mixture of whipped cream with meringue, strawberries, Raspberries & fruit coulis

Chocolate Brownies

our famous rich, fudge brownies

Banoffee Pie

layered desert with biscuit, caramel, bananas & cream

Tiramisu Pots

Italian trifle flavored with coffee liquor

Trifle

traditional English trifle made with seasonal fruits

Fruit Salad

fresh seasonal or tropical fruits in an elderflower syrup

Carrot Cake

moist nutty carrot cake with a cream cheese frosting

Picnic Hamper	Delivery	Served Meal
Meeting & Event Planning	✓	✓
Crockery & Cutlery	×	✓
Tea & Coffee	×	×
Staff for Meal	×	✓
Price per person excl VAT	£17.50	£21.50
Price per person Incl VAT	n/a	£25.80

* Delivery only includes delivery to the venue into a Fridge then collection and tidy way of platters or Hampers.

* Tasting Menus are charged at price per head, cost is removed from final bill if we cater for your event.

* Tea and Coffee Station is charged at £2.00 plus vat per head.

* Additional charges may be added for hiring of catering equipment depending on menu choices.

* Table linen is charged in addition



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Terms of booking • Confirmation of all bookings must be made by Letter or Email, along with the date of your event. • A Non-refundable deposit (Amount to be confirmed on booking depending on booking details) is required 120 days before your event. Payment can be made by BACS, Cheque or Cash, made payable to "Towbury Court Fine Foods Ltd". • Final numbers must be given at least 14 days prior to your booking and no decrease in numbers will be accepted after that date, payment is due on arrival of invoice. • Towbury Court Fine Foods Ltd must be notified if any of your guests have any allergies or special dietary requirements as soon as possible before your event, please note that we handle allergy containing ingredients in our production kitchen and store room. • Cancellation within 60 days of the event will be charged at 50% of the total cost. For cancellations of less than 30 days you will be charged 100% of final invoice. All cancellations must be in writing. • We will endeavor to keep within the menu subject to seasonal availability in the event that the produce is not available a suitable alternative will be provided. • Tasting Menus are charged at price per head, cost is removed from final bill if we cater for your event. • Additional charges may be added for hiring of catering equipment depending on menu choices. • Towbury Court Fine Foods Ltd currently have a consistent 5 stars food hygiene rating. • All buffet foods should be removed after 90 minutes in accordance with the current Health and Safety guidelines. • Parking spaces are required at the function with ease of access to the cooking area. • Any equipment hired on your behalf, lost or damaged by you or any guest will be charged at the full replacement cost. • Tasting menus will be charge and deducted from the final invoice if the booking goes ahead.