

PICNIC MENU 2019



This menu has been created by Chef Sandor Szucs at Widbrook Grange Hotel, exclusively for Iford Arts.

£32.00 per person for 3 courses

STARTER

Pork Terrine, Homemade Piccalilli & Dressed Salad **GF/DF**

Smoked Haddock Pate, Homemade Toasted Sourdough & Horseradish Potato Salad

Goats Cheese, Beetroot & Asparagus Tartlet with Red Pepper Mayonnaise **GF/V**

Sweetcorn & Heritage Carrot Fritter, Avocado Salsa with Apricot, Iceberg Salad **V/E & DF**

All the above are served with homemade breads, GF Bread Available on Request.

MAIN COURSE

Roasted Cornfed Chicken Breast, Moroccan Spiced Tagine, Dressed Baby Gem **GF/DF**

Lime Coriander Poached Salmon with Roasted New Potatoes, Salsa Verde & Steamed Broccoli **GF/DF**

Tartlet Of Marinated Fillet Of Beef, Golden Beetroot, Leeks, Charred Cauliflower & Stilton Sauce

Almond Crusted Mushroom, Red Lentils with Cashews & Feta, Watercress & Pea Salad **V**
(Can substitute Feta for Tofu for Vegans or Dairy Free on Request)

DESSERT

Salted Caramel & Chocolate Brownie with Morello Cherry Compote

Strawberry Pistachio Cake with Basil Infused Strawberries & Strawberry Mousse

Baileys Panna Cotta, Pineapple Salsa & Lemon Meringues **GF**

Selection of Cheeses with Biscuits, Figs, Celery & Chutney
(Fruit Salad Available for Vegans & Dairy Free on Request)

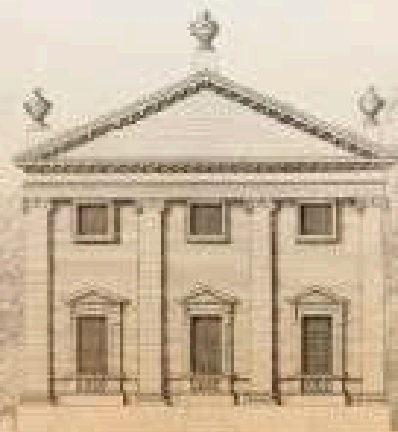
Only Iford Patrons are provided with a pre-set table and chairs, all other picnics are available for collection from the main gate.

All picnics include: plates, cutlery, napkins and condiments. If you have ordered wines or mineral water from the selection overleaf, then the appropriate glasses will be supplied. **If you are bringing your own wine or water, you will need to supply your own glasses.**

All orders should be received at least 1 week prior to the performance date.

Please return the completed form to: Louisa Miles, Iford Arts - 15 Market Street, Bradford on Avon, Wilts. BA15 1LL

Once received, all orders will be confirmed by email. Once you receive your confirmation email, please make payment directly to Widbrook Grange via direct payment transfer, BACS. **These details will given in your confirmation email.**



2019 WINE SELECTION

WHITE WINES

Light Crisp Refreshing

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| 1. Fontana Trebbiano, Puglia Italy | £19 |
| 2. Cavaliere d'Oro Pinot Grigio, Veneto Italy | £21 |
| 3. L'Etang de Sol Picpoul-de-Pinet, Languedoc France | £23 |
| 4. Angneu Bordeaux Blanc, Bordeaux France | £26 |
| 5. Mara Martin Godello, Montereir Spain | £29 |

Rich Juicy Rounded

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| 6. La Lodez Chardonnay, Languedoc Franc | £20 |
| 7. La Joya Viognier Gran Reserva, Colchagua Chile | £23 |
| 8. Ferrer Vionta Albarino, Rias Baixas Spain | £36 |

Fruity Balanced Aromatic

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| 9. La Joya Sauvignon Blanc Gran Reserva, Colchagua Chile | £23 |
| 10. Rongopai Pinot Gris, Marlborough New Zealand | £29 |
| 11. Chapoutier Schieferkopp Riesling, Baden Germany | £32 |
| 12. Fontanafredda Gavi Di Gavi, Piemonte Italy | £44 |

Complex Full Bodied

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| 13. Laroche Chablis, Burgundy France | £45 |
| 14. Langlois Chateau Pouilly Fume, Loire Valley France | £46 |
| 15. Klein Constantia Sauvignon Blanc, Constanfia South Africa | £50 |

RED WINES

Light Bodied Fresh

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| 16. Fontana Sangiovese, Puglia Italy | £19 |
| 17. Lodez Pinot Noir, Languedoc France | £21 |

Fruity Juicy Soft

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| 18. Spier Signature Shiraz, Western Cape South Africa | £21 |
| 19. Casa Ferreirinha Esteva Douro Tinto, Douro Portugal | £21 |
| 20. Katnook Founders Block Cabernet Sauvignon, Coonawarra Australia | £34 |
| 21. Greywacke Kevin Judd Pinot Noir, Marlborough New Zealand | £63 |

Rich, Fuller Body, Complex

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| 22. Solar Viejo Crianza, Rioja Spain | £23 |
| 23. Marius Grenache Syrah, Languedoc France | £25 |
| 24. Cabellero De La Cepa Malbec, Mendoza Argenfina | £25 |
| 25. Cavaliere d'Oro Bellezza Chianti Gran Selezione, Tuscany Italy | £40 |
| 26. Kilikanoon 'Prodigal' Grenache, Clare Valley Australia | £50 |

ROSE

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| 27. Deakin Estate, Victoria Australia | £25 |
| 28. Marius by Chapoutier, Pays d'Oc France | £32 |

SPARKLING

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| 29. Vivoli Prosecco, Veneto Italy | £25 |
| 30. Chio Prosecco DOGC, Veneto Italy | £30 |
| 31. Denbies Whitedowns, Surrey England | £40 |
| 32. Ayala Brut Majeur, Champagne France | £45 |
| 33. Bollinger Nv, Champagne France | £70 |
| 34. Bollinger Rose, Champagne France | £78 |
| 35. Krug, Champagne France | £195 |
| 36. Louis Roederer Cristal, Champagne France | £250 |

WATER

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| Kingsdown water 750ml (still or sparkling) | £3.50 |
| Belvoir Elderflower Presse 250ml | £3.00 |



WIDBROOK GRANGE



Sandor Szucs (Individual Gold Winner Culinary World Cup) joined the Widbrook Grange kitchen team in 2015, from his native Hungary with over 20 years experience working for renowned hotels such as the Hilton Hotels and Grand Hotel Galya Hunguest Hotels across Europe. He strives to create traditional farmhouse cuisine whilst embracing modern cooking techniques. Using only the finest, freshest local ingredients from independent local suppliers.

