

Pop-Up Picnic Party

Thursday 21st July

with live music by the Gally Canters

Book now to reserve your place and choose your menu

Cheese board for 2 people £22

We've teamed up with the Cheese Wheel in New Mills

Cheese biscuits, flat breads, fig jam, tomato chutney, apple, celery and grapes

- **Vintage Lincolnshire Poacher** - A firm textured cow's milk cheese matured for 18 to 22 months. Full of depth with a lovely smooth lingering aftertaste, with a hint of sweetness.
- **Wild Garlic Cornish Yarg** - Wrapped in the aromatic leaves of wild garlic and matured for five weeks, it hints at garlic rather than overwhelming the cheese.
- **Yorkshire Pecorino** - This is an award-winning ewe's milk cheese made by an Italian in Yorkshire. Deliciously fabulous.
- **Cote Hill Blue** - Another award winner. A blue cheese with a wonderful balance between the rich creaminess of the milk and peppery bite from the *P.Roquefortii* mould. It matures from a slightly chalky centre to a creamy sometime runny texture.

Bread Basket for 2 people £16

Locally baked focaccia & sourdough

Virgin cold pressed Puglian olive oil, organic matured balsamic vinegar of Modena & Longley Farm butter

Antipasti platter for 2 people £20

Olives, Sun blush tomatoes, hummus, artichoke hearts, chillies, grilled peppers, smoked nuts, crudité

Charcuterie Board - £10

Slice of homemade pork pie, SVC sausage roll, Milano salami, dry cured Prosciutto, spicy Chorizo

Veggie or Vegan Platter £10

Slice of homemade layered veggie and halloumi pie or a vegan pie from the chiller, Vegan mushroom roll, felafel bites, beetroot hummus, pickled veg

Salad bowls for 2 people £4 each

- SVC classic coleslaw
- Mixed salad
- Greek salad
- Moroccan chickpea salad

Homemade strawberry cheesecake & cream £3.30

Ice cream or sorbet £2.50

Local beers, wine, fizz, cider, Pimm's and Gin