

Luxury Picnic Menu

Minimum quantity for 2 people
Order & pay for picnic at least 24 hours ahead

The Italian style sandwich picnic: £12.50 per head

Filled Italian sandwich - tomato, mozzarella, pesto & rocket / salami, provolone & sun-dried.

tomato / Simply Prosciutto

Sausage roll or vegan sausage roll

Crisps

Chocolate Brownie

The Tart Picnic: £17.00 per head

Seasonal Tart

3 x different salads of the day

Homemade focaccia

Chocolate brownie,

Strawberries & cream

Picnic Brunch: £17.50 per head

Pain au choc or plain croissant

Granola, yogurt & fruit compote

Banana muffin

Italian bread filled with either:

*avocado, bacon, chilli & tomato relish

*Smoked salmon & Herb mascarpone

* avocado, mozzarella, chilli & tomato relish

Apple or orange juice

Cheese & charcuterie platter: £17 per head

Selection of cheese

Selection of charcuterie

Boquerónes

Dips & accompaniments

Olives

Focaccia

Grissini/flatbread

Additional items

Humous pot £3.50

Scone with cream & Jam £3.50

Muffins £1.80

Grissini £3.00

Crisps .95p

Focaccia £2.00

Sausage roll with fennel seeds £2.00

Italian Chocolates £5.45

Chocolate covered hazelnuts £5.50

Soft Drinks

Pana still water £1.50

San Pellegrino £1.50

Apple juice £2.25

Elderflower presse £2.25

Coke £2.50

Diet Coke £2.50

Orangina £2.25

Ginger beer £2.25

Alcoholic beverages

Apeol spritz £3.70

Campari & soda £2.65

Prosecco 20cl £3.95

Peroni £3.50

Cornish Orchid cider £3.95

If you suffer from a food allergy or intolerance, please inform your server when placing your order.

(V) denotes vegetarian (V*) vegetarian that may be prepared vegan. (GF) denotes gluten free.

We list only the main ingredients in our dishes. We cannot guarantee that any menu item is completely allergen-free.

Ray's Italian Kitchen

11 High Street, Milford on Sea, SO41 0QF - 01590 645300
info@raysitaliankitchen.co.uk - www.raysitaliankitchen.co.uk

WINE LIST

SPARKLING

bottle

Prosecco Ti Amo 20cl NV, Italy

A pale lemon colour with a nose of white flowers and citrus. Prosecco has a refreshing sparkle with lovely fruity notes which linger on the palate.

6.75

WHITE

bottle

Pinot Grigio Ca' Luca 2019, Italy

A clean well-balanced dry white with delicate perfume and fresh apple fruit. Ca' Luca retains a refined acidity matching subtle peach and pear flavours lingering on the finish.

13.00

Sauvignon Blanc Turning Heads 2019, New Zealand

Tropical flavours of pineapple and lime yet retains a crisp citrus acidity to balance a richly textured palate.

15.00

RED

bottle

Sangiovese Meridia 2018, Italy

Medium bodied with typical cherry and spice aromas and a soft fruity palate. An easy drinking red with soft tannins.

13.00

Merlot Esprit Cepage 2018, Languedoc, France

A fruity, rich palate reveals flavours of cherries, blackberries and summer pudding supported by velvety tannins.

14.00

Please contact Stacey to place your order - 07807 287753 or email info@raysitaliankitchen.co.uk

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