



Deluxe Hamper

🌀 **Duck Rillettes (200g) ~ Bar-A-Thym**

Shredded duck cooked in its own fat

🌀 **Pate en Croute with Pistachio (200g) ~ Bar-A-Thym**

A cold meat pie baked in a pastry with a layer of jelly in between the meat and pie crust

Choice of Kumquat Chutney or Cranberry Chutney (100g) ~ Bar-A-Thym

🌀 **Kumquat Chutney**

A miniature, citrus fruit that closely resembles an orange. It's slightly sweet and tart in flavour. Cooked in vinegar, spices and sugar for a balanced and nuanced chutney

🌀 **Cranberry Chutney**

Cooked in vinegar, spices and sugar for a sweet and tangy mouthfeel

🌀 **Dark Rum Fruit Cake (500g) ~ Bar-A-Thym**

A festive cake made with dried fruits soaked in a dark rum

🌀 **Weizenbrot German Rye Loaf (250g) ~ Bakery Brera**

Eaten at most meals, bread still forms a cornerstone of the German diet and culture. For this special hamper, Head Chef Wythe has specially prepared the Weizenbrot German Rye Loaf to compliment enjoyment with the other amazing delicacies!

🌀 **Christstollen (250g) ~ Bakery Brera**

Our bakers have started preparing for this delicious product 6 months ago by soaking the fruits in kirsch. The marzipan is handmade using Chef Wythe's secret recipe, while adhering to the traditional German practice of production.

🌀 **Yellow Van Pale Ale (330ml) ~ The 1925 Brewing Co.**

Yellow Van (4.8% ABV) is brewed primarily with the hops, Citra. Designed to be a session beer, the pale ale seeks a delicate balance between both hops and malt. It brings familiarity, yet never fails to surprise the palate with the subtle bursts of Citra.

🌀 **Blk 622 Dark Ale (330ml) ~ The 1925 Brewing Co.**

BLK622 (5.2% ABV) is probably the most well known beer brewed by The 1925 Brewing Co. The body is jet black with a smooth creamy foam head, and often gets mistaken for a stout. Flavours are bold and rich, with hints of coffee and caramel.

🌀 **Houjicha Kombucha (250ml) ~ The 1925 Brewing Co.**

Starter Culture's Houjicha Kombucha presents tasting notes of roasted coffee, vanilla, and caramel, textured with woody tannins and bubbles.

🌀 **Lapsang Souchong Kombucha (250ml) ~ The 1925 Brewing Co.**

Starter Culture's Lapsang Souchong Kombucha presents tasting notes of applewood smoke and dried longans, in a naturally carbonated beverage.

🌀 **Tanglin Orchid Gin (200ml) ~ Tanglin Gin**

This is a modern, smooth gin, the pine of the Juniper is unmistakably there, the herbaceous flavour notes come from classic gin botanicals but the twist comes from Indian Amchoor a powdered form of green unripe mango, that adds an extra citrus note and our not so secret ingredient is in the name, Vanilla Planifolia Orchid.

Choice of Red or White Wine (75cl) ~ Bar-A-Thym

🌀 **Cotes du Rhone Domaine La Font du Loup 2018 [red]**

Grenache/Syrah. Fresh and medium bodied with smooth tannins.

🌀 **Sancerre, Daniel Reverdy & Fils 2018 [white]**

Sauvignon Blanc from Loire Valley. Crisp and zesty and at the same time young, with its mineral edge prominent.

