Standard 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

∼ 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) x2 ~ 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.

№ Houjicha Kombucha (250ml) x2 ~ The 1925 Brewing Co

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

~ 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

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.