

MACKNADE

EXPERIENCES



TASTE OF KENT EXPERIENCE

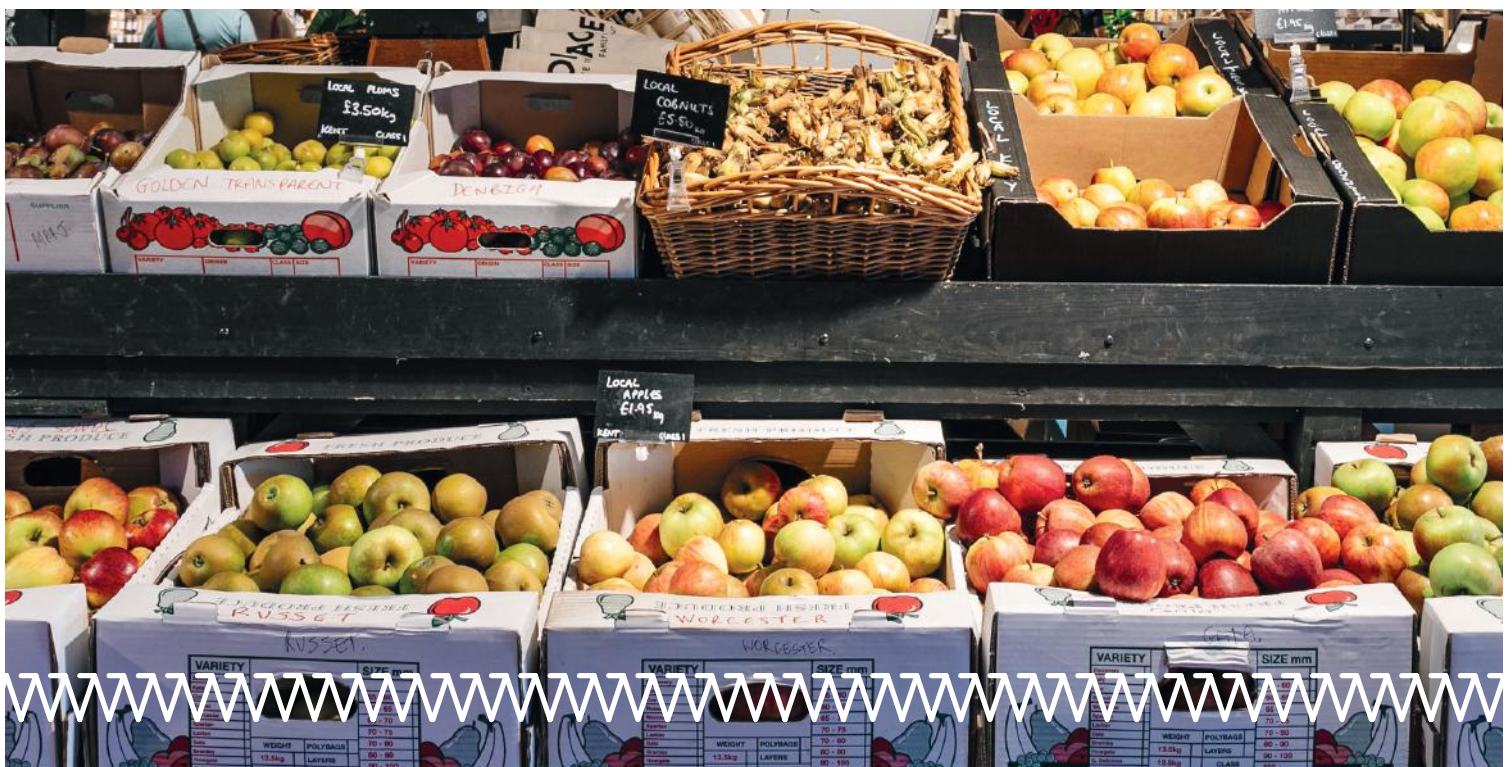


If you're looking for an introduction to Kent's best produce, then this experience is the place to start. Take a tour around the renowned Macknade Food Hall and build up your appetite, before tasting six of Kent's most iconic products – made, grown & brewed right here in the Garden of England. The experience is intimate enough to ask questions one on one and allows you to fully immerse yourself in Kentish food culture.

WHAT'S INCLUDED

- Tutored tasting of a range of iconic Kentish products, including beer, cheese & fruit grown in the garden of England.
- Guided tour of Macknade, including information on its farming heritage, with the opportunity to ask plenty of questions about Kent and its produce.
- 10% off in the Food Hall following your experience.
- Opportunity to book a choice of catering packages for an additional cost.

£20pp



KENTISH BEER EXPERIENCE

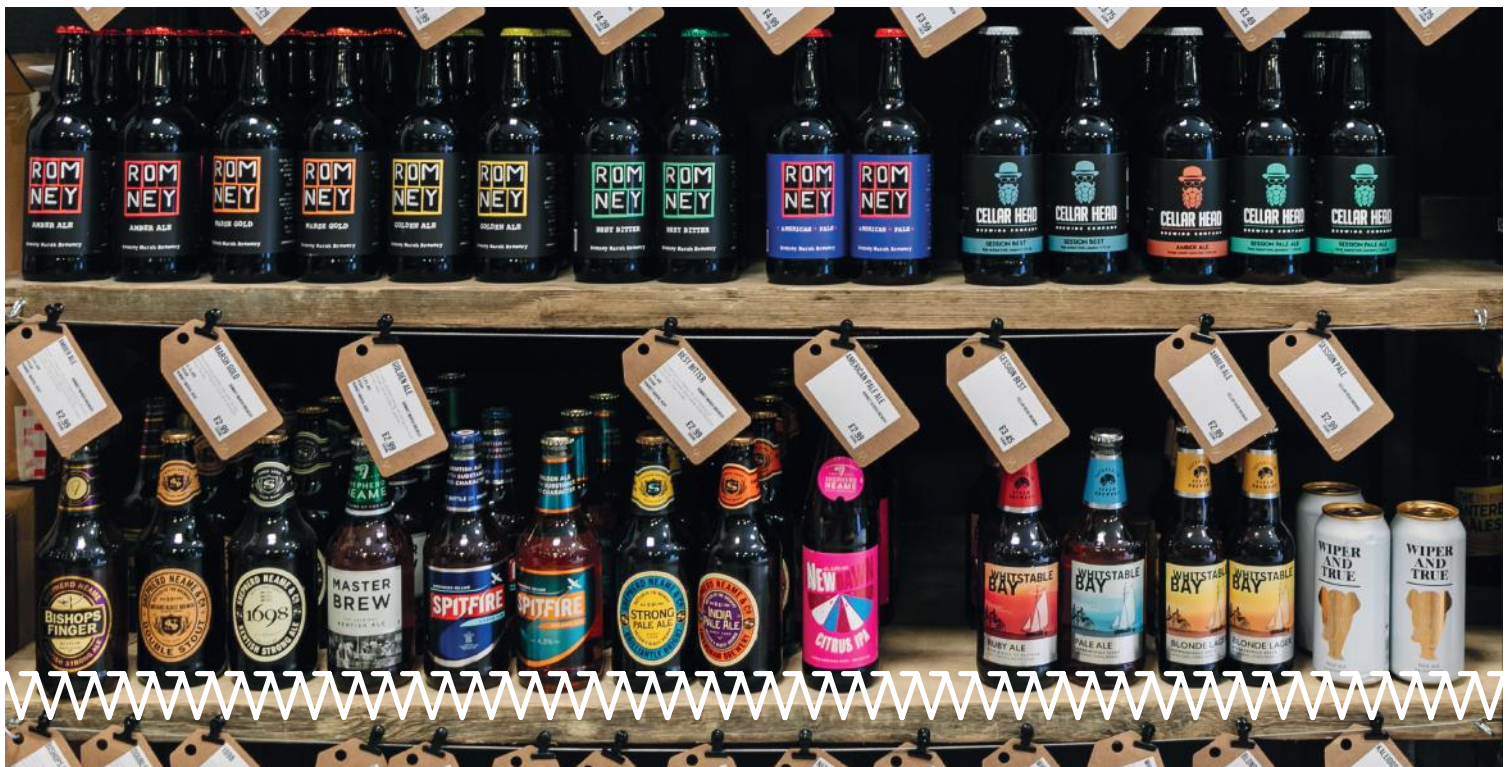


Explore the world of Kentish beer during a special experience at Macknade Food Hall. Located on the outskirts of Faversham – home to Britain’s oldest brewer, Shepherd Neame - you will enjoy a flight of beers from the very best producers on the Kentish brewing scene, before choosing your favourite to enjoy with a platter of delicious produce from Macknade’s famous delicatessen.

WHAT’S INCLUDED

- A flight of Kentish beers , including lager, ale, pilsner & stout, presented by one of the team.
- A selection of platters featuring a range of cheese, charcuterie & accompaniments from Macknade’s famous deli counter.
- A choice of your favourite beer to enjoy with lunch.
- The opportunity to explore Macknade’s award-winning Food Hall with 10% off for all guests.

£25pp



KENTISH CHEESE & WINE TASTING EXPERIENCE



Wine + cheese – the ultimate pairing. Discover the best of both during this exclusive experience at Macknade, where you will be introduced to a selection of Kent's finest wine & cheese, carefully chosen from their on-site wine store & delicatessen. Learn how to create the perfect pairing at home and take the opportunity to quiz the experts on what makes Kent such a key player in the production of wine and cheese.

WHAT'S INCLUDED

- Tutored tasting of a range of wine & cheese produced right here in the Garden of England.
- A short talk on why Kent is such a fantastic cheese & wine producing region, and tips for creating the perfect wine pairing.
- Complimentary tasting cards to take home, with information on everything you've tried.
- The opportunity to explore Macknade's award-winning Food Hall with 10% off for all guests.

£30pp



SIGNATURE WINE TASTING EXPERIENCE



Enjoy a relaxed afternoon of wine tasting with the experts at Macknade in Faversham. Taste a selection of wines from local Kentish vineyards, alongside a range of Italian varieties, handpicked by Macknade's Italian founders. From hearty reds to fruity fizz, the tasting will feature something for all palates, including unusual wines you may not have tried before. Take the opportunity to pick the experts' brains about the winemaking process and get advice on the best bottles to buy for your budget. A must for any wine enthusiast – beginner or pro!

WHAT'S INCLUDED

- Tutored tasting and cross-comparison of Kentish & Italian wine, including red, white & sparkling.
- Talk from a resident wine expert about the wines selected and the regions they come from.
- Opportunity to browse the Wine Store with advice from your expert on the best bottles to buy.
- 10% off in Macknade's Food Hall & Wine Store following your experience.
- Opportunity to book a choice of catering packages for an additional cost.

£30pp



BUTCHERY DEMO & DINE

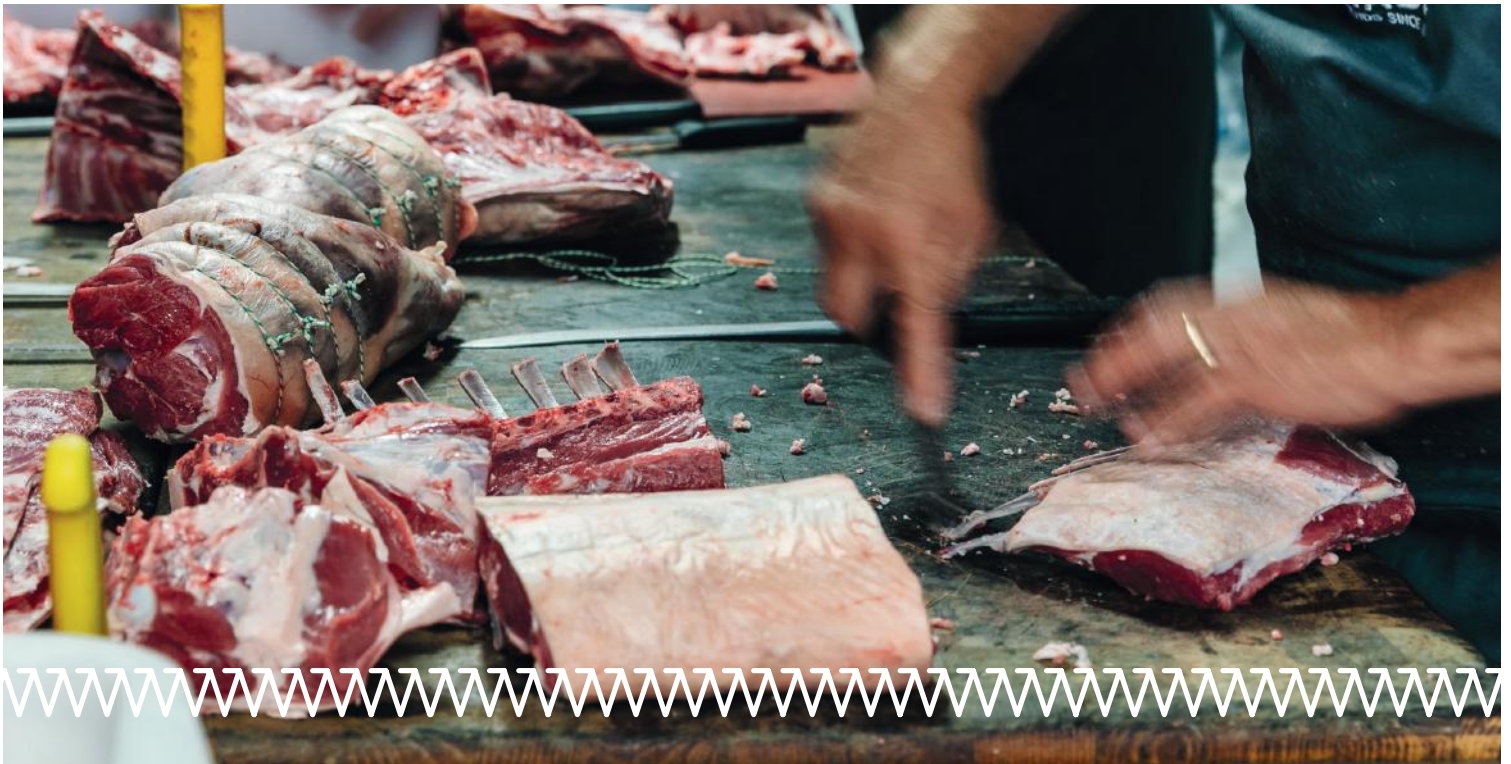


Dive in with one of Macknade's master butchers to explore the wonderful world of pasture fed meat and full carcass butchery. Learn why pasture fed is better for your health & for the planet, and watch the team as they breakdown an animal, talking you through the various cuts and cooking techniques. Start or finish your experience with a sharing platter, featuring sliced meats handmade & cooked by the butchery team, and served with bread, pickles & chutneys.

WHAT'S INCLUDED

- Butchery demonstration from one of Macknade's master butchers.
- A short talk on pasture fed meat and the ethos of the Macknade butchery.
- Sharing platters to start or follow your experience.
- The opportunity to explore Macknade's award-winning Food Hall with 10% off for all guests.

£45pp



TERMS & CONDITIONS



- Group sizes from 8 & up.
- Available year-round excluding New Year's Day, Good Friday, Easter Monday, Christmas Day, Boxing Day and all bank holidays.
- Guests must be 18 years old or over.
- All dates are subject to availability.
- Bookings to be made with a 50% non-refundable deposit and full payment received 48 hours in advance of your experience.
- Dietary requirements must be stipulated at the time of booking.
- Please note: For butchery demonstrations, a health and safety disclaimer will need to be signed before any guests can enter the butchery area due to the hazards associated with sharp equipment and raw meat.



CATERING PACKAGES



CLASSIC KENTISH AFTERNOON TEA £25pp

FINGER SANDWICHES

Bowyers Brie, Red Onion & Onion Marmalade on Sourdough Bread

Winterdale Shaw Cheddar, Moons Green Ham & Sticky Pickle on Sourdough Bread

MINI BAKES

Chocolate Brownie

Classic Victoria Sponge

WINGHAM BAKERY FRUIT SCONES

Served with Clotted Cream and Local Jam

MACKNADE NO.1 TEA & COFFEE

BIDDENDEN APPLE JUICE

Please note: Cake flavours may vary, depending on availability.



SPARKLING KENTISH AFTERNOON TEA

£35pp

FINGER SANDWICHES

Bowyers Brie, Red Onion & Onion Marmalade on Sourdough Bread

Winterdale Shaw Cheddar, Moons Green Ham & Sticky Pickle on Sourdough Bread

WASTED KITCHEN SALAD BOWLS

A changing selection of salads & ferments made with Macknade produce by our friends at Wasted Kitchen. Featuring a mix of grains, leaves, roots and pickles made using seasonal & surplus produce.

MINI BAKES

Chocolate Brownie

Classic Victoria Sponge

Coffee & Walnut

WINGHAM BAKERY FRUIT SCONES

Served with Clotted Cream and Local Jam

MACKNADE NO.1 TEA & COFFEE

BIDDENDEN APPLE JUICE

GLASS OF GUSBOURNE SPARKLING ROSÉ

Please note: Cake flavours may vary, depending on availability.



CHEESE & CHARCUTERIE BUFFET

£14pp

ASHMORE : *A wonderful creamy textured cheese with a lingering balanced tang.
Made by Jane Bowyer at Dargate and matured for 6 to 8 months.*

BRIE DE MEAUX: *A classic French Brie with a rich, condensed flavour.
A wonderful table cheese.*

KINGCOTT BLUE: *This springy cheese is made from the milk of Viking Red cows
from Denmark & Sweden. The flavour is sweet and tangy, and a lovely spongy texture.*

FINOCCHIONA: *Meaty, rich traditional tuscan salami whose distinct flavour
derives from the blending of fennel seeds with medium minced pork meat.*

CECINA: *Salted, smoked and air-dried in the province of Leon in north-western
Spain, this delicious, cured beef, is also known as Cecina.*

HASLET: *Ye olde British classic! Originating from Lincolnshire, this pork loaf is
seasoned with salt, pepper and sage.*

MOSTARDA DI FICHI: *Made from black figs in Northern Italy, this unique
Mostarda is the perfect pair for a nutty, full flavour cheese selection.*

GORDAL OLIVES: *Firm textured, large green pitted olives, with a mild spiciness
coming from pieces of Guindilla chillies.*

FINE CHEESE CO EXTRA VIRGIN OLIVE OIL & SEA SALT CRACKERS:
*Intentionally subtle, so as to never overwhelm the cheese. Flavoured with extra virgin
olive oil and sprinkled with sea salt.*

SERVED WITH: *Baby balsamic onions, Braeburn Apple & Celeriac remoulade.*



2 OR 3 COURSE LUNCH
£26.50pp FOR 2 COURSES OR £36.50pp FOR 3 COURSES

SPRING/SUMMER 23 SAMPLE MENU

TO START

DELI FEAST BOARD TO SHARE

Ashmore Cheddar, Kingcott Blue Cheese, Finocchiona, Fiocca di Spalla and Black Forest Ham served with Italian Mostarda, English damson jelly, Stuffed Vine Leaves, Mixed Mediterranean Olives, Sourdough bread & Kentish Butter

MAIN COURSE

SEVERNSCORE FARM KENTISH ASPARAGUS RISOTTO

with Confit Thanet Earth Cherry Tomatoes (VGN)

OR

**SLOW ROASTED SHOTTENDEN FARM
KENTISH SHOULDER OF LAMB**

*with Crushed New Potatoes, Red Wine and Rosemary Jus, Baby Vegetables
& Severnscore Farm Kentish Asparagus*

DESSERT

SUMMER BERRY ETON MESS

*Local Kentish Berries served with Whipped Cream, Meringue
& topped with a sparkling wine fruit coulis*

OR

ITALIAN CHEESE AND MOSTARDA

*Italian pecorino and gorgonzola dolce served with Mostarda - a pear mustard
condiment from Northern Italy - & local Zingiberi crackers.*



MACKNADE

QUALITY & COMMUNITY SINCE 1847

Macknade creates spaces and experiences that bring communities together around a shared love of food & drink. Encompassing retail, hospitality, events, food service and farming, the Macknade brand has been synonymous with quality and community since 1847.

rosie@macknade.com

www.macknade.com



MACKNADE FOOD HALL EST. 1847

