

Grazing Table Menu

Pricing
£13.50 per person



Cured Meats:

Salami
Prosciutto
Coppa
Pepperoni
Serrano Ham
Mortadella
Chorizo

Dips:

Red Pepper Hummus
Salsa
Muhammara
Classic Houmous
Tzatziki

Crudites:

Cherry Tomatoes
Cucumber Batons
Celery sticks
Carrot sticks
Mangtout
Baby Sweetcorn
Pepper slices

Dried Fruit and Nuts:

Walnuts
Almonds
Cashews
Apricots
Dates

Cheeses:

Whole Brie with Honey Dipper
Manchego Cheese
Boursin
Beechwood smoked cheese
Wensleydale
Red Leicester
Gouda
Mozzarella

Breads and Crackers:

Ciabatta
Mini Pitta Bread
Giant cheese straws
Pretzels
Cracker Selection
Breadsticks

Fruits:

Red Grapes
Green Grapes
Watermelon
Strawberries
Blueberries
Blackberries
Pomegranate
Kiwi

Pickled Items:

Cornichons
Olives
Artichokes
Sun dried tomatoes
Onions
Red Onion Chutney

Includes full on site setup, display tables and tablecloths, buffet display and serving display items, flower displays and fresh greenery and herbs, disposable plates, cutlery and napkins, and final clean up

Food Allergy warning: Our food contains, or may have come in contact with wheat, fish, soy, peanuts, tree nuts, eggs, shellfish or dairy products

