

Sharing Boards

(each platter serves 5-10 as pre dinner nibbles)

- Cheese board (artisan cheese, fruit & Crackers) £45
- Antipasti (Olives, Cheese, cured meat, honey, figs) £45
- Dips and seasonal crudites with burnt aubergine and pomegranate or Beet hummus £45
- Squash, sage, chestnut rolls (vg) £45
- Pear, gorgonzola rolls w/ parma ham £45
- Cheese poppy seed straws (box of 20) £15 (vegan pastry straws also available)
- Selection of 3x tartines (pretty open sandwiches). Choose from:
 - Smoked salmon, dill
 - Gorgonzola & seasonal stone fruit
 - Avocado, prawn
 - o Egg & herb mimosa
 - o Fine herb, ricotta
 - o Honey, pecorino, basil
 - Crab, avocado (+£10 supplement)

Sweet Sharing Boards

- Mini mince pies (box of 15)- £30
- Chunky pecan cookies (box of 10) £30
- Praline brownie (20 bites) £30
- Vanilla macaroons (20 macaroons) £30
- Lemon blueberry cake squares (20 bites) £30

Grazing Tables

Please enquire for grazing table set ups from £9/head.

Brunch - Breakfast - Canapes - Dips - Antipasti - Dessert

