

GRAZING TABLES

our beautiful grazing tables can be tailored to accommodate any dietary requirements!



CLASSIC GRAZING TABLE \pm 11 PER HEAD

SELECTION OF CHEESES

welsh cheddar, brie, goats cheese, chilli cheddar, red leicester (vegan cheese available on request)

SERVED WITH

crackers and cheese biscuits, crisps, french baguette (gluten free options available on request)

DIPS

red onion chutney, chilli jam and hummus

ACCOMPANIMENTS

olives, sundried tomatoes, grapes, vegetable sticks, cherry tomatoes

GRAND GRAZING TABLE £ 16 PER HEAD

EVERYTHING ON OUR CLASSIC GRAZING TABLE PLUS:

CHARCUTERIE

chorizo, proscuitto, salami, parma ham, coppa, serrano ham

SAVOURY

mini quiches, stuffed sweet peppers, vegan savoury pastries, sourdough bread, olive oil and balsamic vinegar and falafels

SWEET

mini brownies, mini cakes, chocolate covered strawberries





TAPAS BUFFET

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choose how many delicious tapas options you'd like and we will serve them buffet-style for your party!

MEAT & FISH

MINI SAUSAGES (GF)

in honey and wholegrain mustard

CALAMARI

served with homemade garlic mayo

TEMPURA PRAWNS

served with soy dipping sauce

MEATBALLS (GF)

with homemade tomato sauce

CHORIZO (GF)

fried with fresh garlic

SWEET

HOMEMADE MINI BROWNIES

gf option available

HOMEMADE MINI CAKE BITES

ve and gf options available. choose from: lemon drizzle, chocolate, coffee, carrot, red velvet, biscoff, victoria sponge

PRICES (PER HEAD)

5 options - £11 per head 8 options - £14 per head 10 options - £15.50 per head

VEGGIE

HALLOUMI (GF)

fried with red peppers

MEXICAN LAYERED DIP (GF)

with refried beans, cheddar, guacamole, salsa, sour cream and jalapenos

PEPPADEW BITES

peppers with a breadcrumb coating filled with soft cheese served with chili jam

VEGAN

PATATAS BRAVAS

with homemade garlic mayo

BRUSCHETTA (GF)

with garlic, basil and balsamic glaze

HUMMUS (GF)

served with roasted chick peas

BEETROOT FALAFELS (GF)

served with homemade hummus

CAULIFLOWER WINGS

served with sriracha chilli sauce

SOURDOUGH BREAD

served with olive oil and balsamic