

GRAZING BOARDS

Minimum 10 guests. £55 per person.

Select a maximum of two grazing boards as part of your event.

Supplement of £6 per person on Friday, Saturday and Bank Holiday weekends

charcuterie & cheese

suffolk chorizo, rosemary salami, italian coppa, parma ham, spanish manchego, fountains gold cheddar, duke of wellington blue, cornichons, sun-blushed tomatoes, caper berries, stuffed peppers, celery, figs, grapes, mixed fruit chutney, selection of breads & crackers **gf***

yorkshire

pork pie, ham hock terrine, selection of quiches, beef brisket stuffed yorkshire pudding, eh up yorkshire cheddar, ruby wensleydale, flat capper brie, cherry vine tomatoes, celery, figs, grapes, piccalilli, red onion marmalade, mixed fruit chutney, selection of breads & crackers

greek meze

lamb kofta, chicken souvlaki, chilli honey halloumi, falafel, herbed feta & olives cherry vine tomatoes, cucumber & carrot crudites, figs, dried apricots, hummus, tzatiki, roasted aubergine dip (melitzanosalata), flatbreads & pittas **gf***

spanish tapas

jamon croquettes, garlic king prawns, patatas bravas, meatballs in a chorizo tomato sauce manchego, pardron peppers, olives, garlic & lemon aioli, mojo sauce, selection of breads **gf***

indian chaat

chana chaat masala, onion bhaji, vegetable samosa, chicken tikka skewers, paneer tikka rita tomato salad, mango chutney, lime pickle, poppadums, garlic & coriander naan **gf***

v vegetarian **ve** vegan **gf** gluten free ***** adaptable. **Pre-orders are required two weeks prior to the event.**

Inclusive of VAT at prevailing rate. It is the responsibility of the guest to inform the manager of any special dietary requirements when pre-ordering. Allergen information relating to all our dishes is available however please note that due to the handling of allergens in our kitchens we cannot guarantee that it will be allergen free, even after requests to remove ingredients. Due to seasonality some ingredients may need to be replaced with an alternative.