



GLORIOUS GRAZERS

SHARE THE LOVE!

## *Classy grazing boards to share, delivered to you!*

Beautifully decorated wooden serving boards that feature a wide and generous selection of cheeses, cured meats, nibbles, seasonal fruits, crackers, breads, pastes and dips and sandwiches. We can work with existing event themes by incorporating colour, accessories and flowers so that the grazing board we create for you becomes a feature that will wow your guests.

### **Styled Grazing Boards to share**

*Our wooden boards serve between 8-10 people & measure 24 x 11 inches*

#### **Cheese & Charcuterie (gf) £110**

*Featuring a wide and generous selection of cured meats, British and continental cheeses plus olives, sundried tomatoes and pickles*

#### **Cheese & Grape (gf) £95**

*A generous selection of classic British & Continental cheeses. Decorated with fruit and includes crackers, pickles and grapes*

#### **The Mediterranean £95**

*A perfect mix of cheeses, cured meats, hummus, olives, crudites, tomatoes, grapes and figs*

#### **Crudités with Dips £55**

*An eye catching array of freshly cut seasonal veg with hummus, tzatziki, aioli*

#### **Open Bagel Board £65**

*Open bagels with, Smoked salmon cream cheese, pastrami Emmental and pickle, mozzarella basil and sundried tomato, Wilshire ham cheddar and pickle*

#### **Traditional Savoury £90**

*Melton Mowbray, scotch egg, sausage rolls, quiche, Branston, Wiltshire cured Ham pickled onions, baby tomatoes*

#### **From the sea £110**

*Loch Fyne smoked salmon, panko prawns, prawn toast, smoked trout, mackerel, roll mop herring, dill pickles, cream cheese*

#### **Vegan £80**

*Falafel, hummus, pitta, olives, sweet potato pakora, roasted peppers, crudités, rocket, baby tomato & mango chutney*

#### **Traditional meats (gf) £90**

*Wiltshire cured ham, thick cut honey and mustard roast ham, roast chicken, roast beef, pickled onions, branston*

#### **Sushi £140**

*Sushi Selection with wasabi, soy and ginger*

#### **Continental Charcuterie (gf) £110**

*Chorizo, salami, Parma ham, prosciutto, jamon serrano, salchichon, bresaola, selection of olives, sundried tomatoes, tapenade, chilli oil*

#### **Bread & Butter Cracker £45**

*Ciabatta, sourdough, cracker & biscuit selection, salted Cheshire butter, cold pressed olive oil and balsamic dip.*

#### **Melon & Co £85**

*Seasonally available typically with freshly cut watermelon, Cantaloupe Melon, Santa Claus melon, grapes, kiwi, citrus, strawberry*

#### **Sweet Treat £100**

*Macrons, petit fours, brownies, decorated with fresh seasonal fruit*

#### **Mixed Sharing Board from £85**

*Your own mixed selection from our grazing menus, please ask. Additional charge for Sushi.*