



Grazing platters and tables

Price:£100.00

"Indulge in a Spread of Flavor with Our Grazing Platters Each platter is designed to serve 7-10 guests, perfect for intimate gatherings or larger events.

Mixed Grazing Platter - £110 Experience a tantalizing array of cured meats, cheeses, fresh and dried fruits, crackers, and more. Enjoy rich and creamy French Brie, tangy Stilton, and delicious Spanish Manchego alongside falafel, hummus, antipasti, chutney, honeycomb, and much more. Served with freshly baked bread and seasonal garnishes.

Cheese Platter - £110 Satisfy your cravings for cheese with a selection of creamy and tangy options. Enjoy the richness of French Brie, tanginess of Stilton, and nuttiness of French Goats cheese, accompanied by Spanish Manchego, Comte, pakora, falafel, hummus, olives, crudites, Antipasti, fresh & dried fruits, Chutney, honey comb, crackers, and freshly baked bread.

Charcuterie Platter - £110 Treat yourself to the finest cured meats, including Mortadella, Prosciutto, Salami, Chorizo, Copa, Pate, and more. Accompanied by fresh melon, grapes, crudites, Spanish tortilla, falafel, hummus, antipasti, olives, and salted sea crackers. Served with freshly baked bread and extra virgin olive oil.

Dessert Platter - £100 Satisfy your sweet tooth with our selection of irresistible desserts, including chocolate brownies, macaroons, mini fruit tarts, banana cake, lemon drizzle, tiramisu, lemon posset, cheesecake, and more. Served with seasonal fruit garnish.

Please note that products may vary based on seasonal availability. If you're looking for a more extensive spread, inquire about our full grazing tables and receive a bespoke quote. "