



Grazing Boards

Price:£45.00

Grazing Board (definition) noun: an appetizer typically served on a wooden board or stone slab, either eaten straight from the board itself or portioned onto plates. It features a selection of preserved foods, cured meats or pâtés, as well as cheeses, crudites and crackers or bread.

These grazing boards are perfect for your evening food, and casual gatherings.

We suggest choosing 3 different boards to create your perfect combination.

Charcuterie

Selection of cured, roasted and smoked British and Continental meats, pork and apple sausage rolls, piccalilli, pickles

Fish

Selection of smoked, cured and roasted fish and seafood, lemon wedges, compressed cucumber, watercress mayonnaise

Antipasti

Selection of roasted and marinated vegetables, beetroot hummus, herb hummus, lemon and herb marinated olives, crudites, spinach and ricotta roll, falafel, tomato chutney (V)

Dessert

Selection of individual cakes, brownie and tarts (V)

Fruit

Selection of seasonal fresh and dried fruit, vanilla yoghurt dip, fruit coulis (V)

Cheese

British and Continental cheese selection, Salters fruit and nut crackers, homemade chutney, grapes and celery

Prices from £45 per person (inclusive of VAT), based on 3 different boards