

Handcrafted Grazing Menu

20 - 50 guests £28pp / 51 - 100 guests £25pp / 101 - 200 guests £23pp

Choose 3 croissants/sandwich styles, 5 bites/skewers & 2 desserts

Filled Croissants

Sun blushed tomato & Burrata
Parma ham & rocket
B.L.T
Smoked chicken & pickled slaw
Tuna mayo & celery

Open sandwiches

Smoked salmon, caper & lemon
Brie & balsamic figs
Hummus, pomegranate & feta
Avocado & tomato confit
Roast beef & horseradish

Bites

Katsu chicken bites, curried aioli
Scotch egg, Aleppo chilli hollandaise
Smoked haddock, cheddar & leek tartlet
Goats cheese and pesto pinwheels v

Warm Bites

Honey & mustard glazed sausage
Vegetable Gyoza, sweet soy & chilli
Spinach falafel, tahini yogurt v
Lamb kofte, tzatziki

Skewers

Chimichurri beef skewer
Bipimbap salmon skewer
Chargrilled vegetable skewer
Garlic prawn skewer
Jerk chicken skewer

Sweet

Crème brûlée profiterole
Millionaire shortbread tart
White chocolate & raspberry blondie
Strawberry macaron
Lemon meringue slice

Items all delivered in garnished eco- friendly platters

Add eco-disposable cutlery, plates and napkins at £2pp

Free delivery within 10 miles, further distances at additional £1 per mile

Bites & Skewers can be warmed at your discretion

Optional Event Service available - Based on 1 hour set up and 2-hour service from £5pp
Buffet set with linens, fully plated, staff to assist serve and clear, plates and napkins provided.

If chosen we can also offer drinks and tea and coffee service at extra charge.

Please ask for a quote - price varies based on guest numbers