

GRAZING PLATTER

14.⁹⁵ PP | MINIMUM 20 PEOPLE

CHARCUTERIE

prosciutto, salami, chorizo

FRUITS

berries, oranges, grapes

VEGETABLES

carrots, celery, radishes, cherry tomatoes, peppers, cucumbers, endive leaves

OLIVES

marinated and mixed

ARTICHOKES

marinated hearts

RED PEPPERS

marinated and roasted

PICKLES

DRIED FRUIT

apricots and cranberries

NUTS

almonds, cashews, pistachios, hazelnuts

CRACKERS

CRUNCHIES

popcorn, pretzels, cheese sticks

DIPS

hummus and creamy dips

CONDIMENTS

speciality mustards, honey, jams and preserves

MINIMUM 20 PEOPLE. CHOICES CANNOT BE MIXED WITH OTHER MENUS.

(VE) VEGAN (VEO) VEGAN OPTION AVAILABLE (V) VEGETARIAN (GF) GLUTEN FREE
PLEASE NOTE: MOST OF OUR DISHES CAN BE ADAPTED TO BE GLUTEN FREE, PLEASE ASK STAFF

NUTS, ALLERGIES AND DIETARY REQUIREMENTS: WE REGRET WE CANNOT GUARANTEE OUR FOOD PRODUCTS ARE TOTALLY NUT FREE. SOME OF OUR DISHES CONTAIN NUTS AND OTHER DISHES MAY CONTAIN NUTS OR NUT TRACES. IF YOU HAVE ANY ALLERGIES OR SPECIAL DIETARY REQUIREMENTS PLEASE CONSULT A MEMBER OF STAFF AND ASK TO SEE OUR RECIPE BOOK DETAILING ALL THE INGREDIENTS WE USE IN OUR DISHES. IF YOU ARE IN ANY DOUBT, PLEASE SELECT ANOTHER DISH FROM OUR MENU.