

FOOD SHARING PLATTERS

For something a little different why not try one of our sharing boards. You can mix and match your board from any of the selection below, subject to a minimum order for 30 people.

All boards will be served with a selection of Rustic Breads

MEDITERRANEAN MEAT ANTIPASTI BOARD

Selections of Salami, Pistachio Mortadella and Cured Meats

Selection of Italian Cheeses, Baby Mozzarella with Chilli & Mint, Pecorino & Chilli Jam

A SELECTION OF ITALIAN ANTIPASTI VEGETABLES

Green Chillies, Olives, Artichoke Hearts, Roasted Peppers and Capers Berries

Crunchy Salad of Shaved Carrot & Beets with Chilli, Lemon & Mint

“People just love to tuck in together.”

MEDITERRANEAN VEGETABLE ANTIPASTI BOARD

Seasonal Vegetables, Chargrilled and Marinated in Herbs & Olive Oil

Selection of Italian Cheeses, Baby Buffalo Mozzarella with Chilli & Mint, Pecorino & Chilli Jam

A Selection of Italian Antipasti Vegetables

Aubergine Caponata, Green Chillies, Olives, Artichoke Hearts, Stuffed Baby Bell Peppers and Capers Berries

Crunchy Salad of Shaved Carrot & Beets with Chilli, Lemon & Mint

FISH BOARD

Gravaladax, Peppered Mackerel, Smoked Salmon and Anchovies

Crispy Squid with Garlic, Chilli & Lemon Mayo

Tiger Prawns in Garlic Olive Oil
Dips of Taramasalata and Tzatziki

Pickled Beetroot & Shallot Salad

Spring Onion & Crème
Fraiche New Potato Salad

PÂTÉ, CHEESE & MEAT BOARD

Homemades Pâté & Terrines

Smoked Duck breast marinated in Port

Oak Smoked Ham

Continental & Welsh Cheeses; Brie, Roquefort, Tintern, St Illyds, Harlech

Pickles & Chutneys

Crunchy Salad of Shaved Carrot & Beets with Chilli, Lemon & Mint

