# SHARING BOARDS



## STARTER

Please select one of the below obtions:

#### Nachos Tortilla Chips, Black Beans with Tomato Salsa, Guacamole,

Cheese Sauce, Melted Cheese, Fresh Chilli and Sour Cream

#### Antipasti Mozzarella, Prosciutto, Artichoke Hearts, Sundried Tomato.

Mixed Olives, Caper Berries, Salami, Fresh basil, Parmigiano Romano, Ciabatta Bread and Bread Sticks with Basil Oil Mediterranean

Crispy Flathread, Harissa Lamb Kofta, Baba Ghanouj, Mixed Pickles, Mint Raita, Cous Cous with Tomato and Cucumber, Olives, Bread Sticks and Grilled Halloumi

### Veggie Meze

Falafel, Hummus, Flat Bread, Feta Cheese, Chargrilled Aubergine, Tzatziki, Mint and Pomegranate Bulger Wheat, Chargrilled Red Pepper and Olive Crackers

#### Bread Board A Selection of Breads Including Italian, Farmhouse,

Sourdough, Gluten Free, Bread Sticks with Salted Butter, Olive Oil and Balsamic Vinegar



# SHARING BOARDS



# MAINS

Create your own bespoke BBQ Sharing Board by selecting three options from the below menu:

Spicy Korean Style Pork Chops Honey and Wholegrain Mustard Pork Belly Strips Lamb Chops Chimichurri

BBQ Rubbed Chicken Thighs Smokey Brutwurst Sausages Flat Iron Steak

Blackened Cajun Salmon Charred Prawn Skewers

Grilled Halloumi Slices (v)
Smokey Veggle Sansages (Ve) (v)
Cauliflower Steak with Garlic (Ve) (v)

Harissa Beetroot and Chicory Kofta (Ve) (v)

All Served with Fresh Chilli, Tomato and Cucumber Salsa and

CIDEC



Please also choose two sides to accompany your main BBQ Sharing Board:

Mac in Cheese Croquettes (V)
Grilled Mediterranean Vegetables (Ve)
Mini Ruast Potatoes with Fresh Rosemary (Ve)
Naked Asian Slaw (Ve)
Bectroot Slaw (Ve)

Mediterranean Orzo Pasta Salad (V) Greek Salad with Feta (V) Green Salad with Vinaigrette (Ve)



# SHARING BOARDS



# DESSERT

Please select one of the below options:

#### Eton Mess Raspberries, Strawberries, Clotted Cream, Strawberry

Yoghurt, Meringue Nests, Mini Meringue and Mixed Berry

#### Slices of Pineapple, Mango, Melon, Orange, Blackberry,

Pomegranate with Crème Fraiche and Honey Syrup

## Chocolate

Chocolate Brownie, Black Cherries, Clotted Cream, Chocolate Sauce, Berry Coulis, Chocolate Mousse, Rocky

## Cheese Board

Whole Wheat Crackers Rread Sticks Dried Apricols Gropes Walnuts with Somerset Brie, English Cheddar, Stilton, English Goats Cheese and Spiced Apple and Pear Chutney

A senurate selection will be provided for guests with dietary requirem



## HOT DRINKS

A Selection of Twining's Tea Bags Filtered Coffee



# Traditional CANAPES

MINIMUM ORDER OF 40 OF EACH



### SAVOURY

choosing a selection of Meat, Fish, Vegetarian & Vegan:

Mini Chicken Skewers with Sweet Chilli Sance Watermelon, Parma Ham & Feta Skewer

with Mint (GF)

Pastrami on Rye with Pickle and Mustard Mayo

Mini Yorkshire Pudding with Roast Beef and Horseradish

Crispy Chicken Katsu Rice Cracker with Red Chilli and Goriander

That Spiced Fish Cake
with Lime Move and Lime Zest

Cucumber & Crab

with Chili Aioli and Dill (GF)

Prawn & Wasahi

Mozzarella & Cherry Tomato Bruschetta
with Reed Oil (V)

Bectroot & Goats Cheese served on a Tousted Crostini (V)

Mini Onion Bhaji with Mango Chatney and Fresh Mango (Ve)

Buffalo Bon Bon with Ranch Dressing (Ve)

Date, Peean & Cream Cheese with Basil (Ve) (GF)

Spley Gazpacho Shot





# Equipment HIRE



### STAFFING

#### • Event Manager

Kitchen Staff
 Walting Staff

#### CHINA

Classic White Starter/Dessert Plate

Classic White Main Plate
 Classic White Bood

Classic White Tea Coffee Cup

#### CUILER

Silver Fork, Knife and Spoon
 Silver Dessert Fork and Spoon

Silver Coffee/Teaspoon
 Gold Fork, Knife and Spoon
 Gold Dessert Fork and Spoon

# GLASSWARE

Wine Glass
 Beer Glass

Highball Glass
 Champagne Glass
 Shot Glass

Water Jugs
 (Please ask for further details on this service)

LINEN

#### LINEIN Linen White

Linen White Nankins

Linen Write Napkins
 Linen Napkins in Various Colours

(Please ask for further details on this service)

