



Grazing Tables

Our grazing tables bring together the finest quality ingredients, designed to wow your guests and satisfy even the pickiest of eaters!

Option 1: Classic Grazing Table

Fine cheese including blue, brie, gouda, manchego, Goats, wensleydale, guyere, Chaource

Charcuterie including prosciutto, Spanish serrano ham, chorizo and salami

Fresh fruit

Olives

Dried fruit including apricot and fig

Nuts including pistachios and walnuts

Medjool dates

Sundried tomato

Baby peppers stuffed with feta

Sourdough crackers

Freshly baked bread

Falafels and pakoras

Fine chocolate, topped with toasted nuts and freeze-dried raspberry

Creamy pesto dip

Loaded hummus

Specific dietary requirements can be accommodated, just be sure to let us know in advance

For guests who have specific dietary requirements, e.g. vegan, we can create set sections on the grazing table for them

Classic grazing table pricing, excluding flowers and foliage:

1 metre grazing table, feeds 30: £420

1.5 metre grazing table, feeds 45: £630

2 metre grazing table, feeds 60: £840

2.5 metre grazing table, feeds 75: £1050

3 metre grazing table, feeds 90: £1260



Option 2: Italian Grazing Table

Fine cheese including gorgonzola, grana Padano, Roquefort, Pecorino Romano

Burrata

Mozzarella pearls, cherry tomato and basil skewers

Mozzarella pearls, salami and grilled pepper skewers

Charcuterie including prosciutto, chorizo and salami

Honey-grilled artichoke hearts

Garlic and herb sundried tomato

Fresh fruit

Nocellara olives

Dried fruit including apricot and fig

Baby peppers stuffed with ricotta

Crackers and grissini breadsticks

Freshly baked ciabatta

Focaccia

Creamy pesto dip

Black olive tapenade

Almond biscotti

Italian grazing table pricing, excluding flowers and foliage:

1 metre grazing table, feeds 30: £450

1.5 metre grazing table, feeds 45: £675

2 metre grazing table, feeds 60: £900

2.5 metre grazing table, feeds 75: £1125

3 metre grazing table, feeds 90: £1350

Option 3: Build your own

Build your own grazing table by selecting from our platter menu. This is an ideal option if you have a variety of dietary requirements to cater to, or if you'd simply like to have a wider range of menu items. Minimum £450 spend to qualify for a grazing table set up. No minimum spend applies for platter orders without a set up.

In addition to our grazing tables, we have a wide menu of options to add on to your tables.
From salads to sandwiches and desserts.

Salad add-ons

Taboula salad with pearl couscous and fresh herbs, topped with feta and pomegranate
Layers of fried aubergine, za'atar grilled pitta, Greek yogurt, topped with a mint dressing
Roasted butternut squash barley salad with chickpeas, topped with seeds and pomegranate
Caprese salad with fresh mozzarella, tomatoes and sweet basil, seasoned with olive oil.
Summer peach salad with buffalo mozzarella, chilli olives and rocket
Beetroot, goats cheese and rocket salad, topped with walnuts and a balsamic glaze

Price: £50 (10 servings)

Sandwich add-ons

Wraps (£45 per 10)

- Chicken, grilled vegetables, hummus, feta, mixed leaves
- Grilled vegetables, chickpeas, hummus, feta, mixed leaves (vegan option available)
 - Falafel, avocado, tomato, rocket (vegan)

Ciabatta (£45 per 10)

- Caprese: brie, basil, tomato
- Prosciutto, goats' cheese, arugula, tomato
- Roasted chicken, pesto, tomato, spinach

Dessert add-ons

Dessert Platter

The ultimate dessert platter, featuring chocolate brownies, baklava, chewy granola bites, cocoa truffles, mini cupcakes, mini donuts, chocolate covered pretzels, Italian biscotti, macarons, rocky road, white rocky road, mini meringue and chocolate chip cookies.

Serves 15: £160

Round layer cakes (12-14 portions) £60

Available in the following flavours: Red Velvet. Carrot Cake. Cookie Dough. Guinness Cake. Chocolate Truffle Fudge. Vanilla Biscoff. Madeira Sponge with Passion Fruit Curd and Mango Swiss Meringue. Raspberry Rose Pistachio. Rainbow Cake. Vegan Biscoff. Vegan Cookie Dough. Vegan Lemon Blueberry Drizzle. Vegan Vanilla Funfetti.

Loaf Cakes (6-8 portions) £35

Available in the following flavours: Lemon Blueberry. Cherry Almond Streusel. Raspberry Rose Pistachio. Banana Nutella. Spiced Pumpkin Pecan Caramel Loaf. Vegan Choc Cherry Pistachio. Vegan Buttercream Lemon Blueberry. Vegan Banana Pecan Caramel. Vegan Coffee Walnut Praline. Vegan Lotus Biscoff. Gluten Free Clementine and Chocolate Chip. Gluten Free Mango Pasion Fruit. Gluten Free Spiced Carrot. Gluten Free Lemon Drizzle.

Cupcakes (12 portions) £45

Available in the following flavours: Red Velvet. Vanilla Biscoff. Gingerbread Latte. Vanilla Sprinkles. Vegan Vanilla Oreo. Vegan Chocolate Pistachio Cherry. Vegan Funfetti. Gluten Free Spiced Carrot. Gluten Free Lemon Blueberry.

Brownies (12 portions) £54

Available in the following flavours: Salted Caramel. Cookie Dough. White Chocolate Hazelnut. Banana Nutella. White Chocolate Lemon Raspberry. Vegan Lotus. Vegan Mylk Choc Chip Brownie. Gluten Free Salted Caramel. Gluten Free triple chocolate.

Cookies and biscuits (12 portions) £54

Available in the following flavours: Peanut Butter. White chocolate Raspberry. Chocolate Chunk. Vegan Biscoff. Vegan Chocolate Chip. Vegan Hazelnut Chocolate. Jammie Dodgers.

Macarons (36 pieces) £54

A selection of French macarons in the following flavours: raspberry, pistachio, vanilla, chocolate, coffee, lemon

Grazing table flowers and foliage

All grazing table prices listed above do not come with flowers and foliage. However, you have the option to upgrade your grazing table by adding on flower and foliage displays to really give it that wow factor!

Flat lay display: a one level flat lay table with eucalyptus and gypsophila accents: +£40 per 1 metre grazing table

Standard display (eucalyptus leaves): from £110

Medium display (1 type of foliage and 3 varieties of flowers): from £180

Large display (Up to 3 types of foliage and 5 varieties of flowers): from £310

Bespoke display: POA

