



GRAZING TABLE

We invite our exclusive hire clients to explore a thoughtfully curated selection of world-class cheeses, premium cured meats, and seasonal accompaniments.

A perfect addition to our canape and bowl food menus for standing events, parties and celebrations.

CHEESE

Bleu des Causses
Camembert de Normandie
Comté 18 Mois
Truffle Raclette

Valençay
Long Cendré
Pont-l'Évêque Pays D'Auge
Tomme aux 7 Fleurs

Gruyère d'Alpage
Vegetarian Parmesan (v)
Superstraccia (vg)
Applewood (vg)

CHARCUTERIE

Whole Acorn-Fed
Ibérico Ham Leg
*Hand-carved during your event by our
carver, served with bread and crackers*

Bayonne Ham (gf)
Saucisson à Cuire de Lyon

Rosette (gf)
Jambon de Paris (gf)
Pâté en Croûte

ACCOMPANIMENTS

White & Red Sable Grapes
Persimmons
Fresh & Pickled Figs
Fresh & Pried Prunes
Pomegranates
Vine-ripened Cherry
Tomatoes
Whole Mixed Nuts in Shells
Pears
Cornichons

Fresh Honey
Orange Chutney
Cranberry Chutney
Nocellara Olives
Kalamata Olives
Sun-dried Tomatoes
Caper Berries
Lilliput Capers
Pickled Artichokes
Globe Artichokes

Wholegrain &
Smooth Mustard
Artisan Biscuit &
Cracker Selection
Whole & Sliced Baguettes
Sliced Bread (gf)
Bread Sticks
Quince Jelly
Dried Apricots
Roquette Salad (vg) (gf)

v - vegetarian | vg - vegan | df - dairy free | gf - gluten free