



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	Valençay	Gruyère d'Alpage
Camembert de Normandie	Long Cendré	Vegetarian Parmesan (v)
Comté 18 Mois	Pont-l'Évêque Pays D'Auge	Superstraccia (vg)
Truffle Raclette	Tomme aux 7 Fleurs	Applewood (vg)

CHARCUTERIE

Whole Acorn-Fed Ibérico Ham Leg <i>Hand-carved during your event by our carver, served with bread and crackers</i>	Bayonne Ham (gf) Saucisson à Cuire de Lyon	Rosette (gf) Jambon de Paris (gf) Pâté en Croûte
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ACCOMPANIMENTS

White & Red Sable Grapes	Fresh Honey	Wholegrain & Smooth Mustard
Persimmons	Orange Chutney	Artisan Biscuit & Cracker Selection
Fresh & Pickled Figs	Cranberry Chutney	Whole & Sliced Baguettes
Fresh & Dried Prunes	Nocellara Olives	Sliced Bread (gf)
Pomegranates	Kalamata Olives	Bread Sticks
Vine-ripened Cherry Tomatoes	Sun-dried Tomatoes	Quince Jelly
Whole Mixed Nuts in Shells	Caper Berries	Dried Apricots
Pears	Lilliput Capers	Roquette Salad (vg) (gf)
Cornichons	Pickled Artichokes	
	Globe Artichokes	

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