



# Grazing Table Menu - Option 3

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Mixed Salad - including leaves, roasted pepper and beetroot and micro shoots

Four cheeses, one hard, one goats and one soft and one blue with oatcakes nuts, fruit and honey

Paté - fish and chicken liver with crackers and fig relish

Frittata with mozzarella, spinach or sundried tomato or goats cheese, courgette and roasted pepper

Quiche - flavour tbc

Mixed charcuterie including olives, balsamic onions, sundried tomatoes and artichokes with Milano salami and East Coast cured venison and sloe gin cured meat

Bread and hummus with tzatziki

Melon and soft fruits including dates

Parma ham and figs with balsamic glaze and sliced nectarines

**Mint Fig**

