

# the SHARING PLATTER

## ANTI PASTI PLATTERS

Salami, bresaola, Parma ham, smoked salmon, king prawns, artichoke hearts,  
roasted balsamic peppers, rocket, mozzarella  
Freshly baked artisan breads

## AMERICAN MEAT LOVER

Fillet steak [served medium] with chimichurri sauce  
24 hour braised smoky brisket  
Macaroni cheese pots  
Cobb salad, rosemary salt chips

## MOROCCAN DELIGHT

Harissa spice rubbed Wiltshire pork smoked and slow cooked for 24 hours  
Welsh lamb, preserved lemon and star anise tagine  
Maple & rosemary roasted beetroot  
Minted cous cous

## ENGLISH AT ITS BEST

Beautifully cooked meats served on boards to be cut at the table  
Slow cooked rosemary and roasted garlic shoulder of lamb  
24 hour roasted rib eye of Aberdeen Angus beef  
Caramelised sweetheart cabbage  
Butter roasted potatoes  
Yorkshire puddings filled with horseradish cream  
Roast jus

## ITALIAN

Selection of stone baked pizzas  
Penne pasta with roasted tomato and basil sauce  
With the following toppings  
Crispy bacon, olives, parmesan, sun blushed tomatoes  
Roasted garlic and red pepper arancini  
Rocket pesto



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## DESSERT OPTIONS

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Dessert selection served to the tables on platters. Please choose 3

Baileys and white chocolate tarts with blueberry compote  
Mini kilner jars filled with lemon posset and blackberry  
Mint meringue with pimms cream and macerated strawberry  
Warm sticky toffee pudding with butterscotch sauce  
Triple chocolate brownie wedges  
Seasonal fresh fruit salad  
Vanilla panna cotta topped with strawberry compote  
Passion fruit cheesecake with ginger and coconut biscuit base  
White chocolate, raspberry and pistachio roulade  
Orange, polenta and poppy seed sponge with blueberry cream cheese frosting  
Banana, toffee and honeycomb tart with Chantilly cream  
Red berry Pavlova with lemon mascarpone cream  
Classic lemon tart with rosemary scented sugar glaze  
Chocolate and chili pots  
Mini strawberry and mint meringues  
Lemon and blueberry tartlet  
Basil panacotta with raspberry compote  
Chocolate brownie with clotted cream  
Fresh fruit platters with vanilla infused Greek yoghurt  
Chocolate and mango éclairs  
Bite sized flapjack  
Carrot cake with passion fruit icing  
Mixed macarons  
White, milk and dark chocolate dipped strawberries  
Mini fruit scones topped with strawberry conserve and clotted cream  
Mini raspberry and white chocolate tarts  
Treacle tarts topped with lemon mascarpone

