

SWEET & SAVOURY GRAZING TABLES

DESSERTS

A visually appealing self-serve buffet of bite-sized desserts, letting guests sample multiple flavours and textures. A well-arranged table doubles as a decorative centrepiece, offering creativity and personalization. please choose 5:

Chocolate and fudge brownie, Lemon curd tart, Almond frangipane, Meringue nests- fresh fruit, Raspberry and white chocolate cheesecake, Sherry trifle, Tiramisu, Carrot cake, Lemon posset, Passion fruit cheesecake.

CHARCUTERIE

Our charcuterie table is a beautifully arranged spread of cured meats, cheeses, and various accompaniments that balances Flavours, textures, and colours. The components can be mixed to create endless flavour combinations.

Charcuterie and cheese platter/feast middle of the table of instead of canapes

Prosciutto, sliced ham, salami, chorizo, chicken liver parfait, green olives, cornichons, capers, pickled red onions, grapes, celery, apple chutney, Northumbrian cheese, hummus, tapenade, roasted red peppers, sourdough bread, crostini, crackers.

