

The background features a collage of tropical leaves in various shades of green, teal, and orange. Some leaves are solid colors, while others are line art. The overall aesthetic is clean and modern with a natural, botanical theme.

Dish

◉ EVENTS AND CATERING ◉



Grazing Menu



Our grazing menus are sold as individual platters, which can be purchased in multiples and placed together to create a larger grazing table display.

HOW IT WORKS

1. Choose your board size (how many guests you're catering for).
2. Select your platters (choose one or mix and match).
3. Confirm your choices (including any dietary requirements).
4. Place your order and confirm your delivery/collection details. Arrange on site by placing platters together to create one larger display (we'll advise the best layout for your numbers).

Email your order to:
info@disheventsandcatering.com

PLOUGHMAN'S

Honey roast ham
Locally sourced gourmet pork pie
Scotch Egg quarters
Homemade sausage rolls
1 Soft Cheese, 1 Hard Cheese
Caramelised onion chutney
Pickled onions
English mustard mayonnaise
Selection of bread & crackers
Selection of seasonal fruit & nuts

ANTIPASTI

Selection of cured meats
(Prosciutto, Chorizo, Salami)
Hummus
1 Soft Cheese, 1 Hard Cheese
Caramelised onion chutney
Marinated herb olives
Piquante peppers
Pickled cornichons
Selection of bread & crackers
Selection of seasonal fruit & nuts

VEGETARIAN

Hummus & crudite
Herb marinated olives
Feta cheese
Vegan sausage rolls
Chargrilled courgette
Cumin falafel & Tzatziki dip
Spiced cauliflower bites
Selection of bread & crackers
Selection of seasonal fruit & nuts
(Can be made vegan on request)

SWEET TREAT

Selection of macarons | Mini loafs | Belgian sugar waffle | Doughnut bites
Pink wafers | Chocolate-covered pretzels | Chocolate brownies | Mini mallows
Sweet popcorn | Selection of fresh fruit | Chocolate fudge sauce | Caramel sauce

Grazing Option

Personal Grazing Box
Medium Grazing Platter
Large Grazing Platter

Ideal For

Individual
Small gathering (2-3)
Sharing platter (4-6)

Price

£15.00
£55.00
£75.00

PRE-CUT CHEESE PLATTER

(£140.00)

Creamy soft white cheese
Mature hard cheese
Smooth blue-veined cheese
Ash-coated goat's cheese
Smoked semi-hard cheese
Mild washed-rind style cheese
Farmhouse-style cheddar

CRUDITÉS & HUMMUS PLATTER

(£65.00)

Selection of seasonal vegetables
Classic chickpea hummus
Roasted red pepper hummus

SMOKED SALMON BLINI PLATTER

(£105.00)

64 mini blinis
Smoked salmon
Taramasalata
Crème fraîche
Smoked mackerel pâté
Fresh chives & Capers
Finely chopped red onion

FRESH FRUIT PLATTER

(£75.00)

Selection of sliced seasonal fruits
Dried fruits for added texture
Fresh mint garnish

CHARCUTERIE PLATTER

(£110.00)

Prosciutto-style cured ham
Milano-style salami
Spicy Calabrian-style salami
Coppa-style cured pork
Air-dried chorizo
Fennel seed salami
Smoked cured ham

ARTISAN BREAD PLATTER

(£30.00)

Selection of Artisan bread