

platter up

Each hand-finished platter generously serves 5 people. For a less substantial offering, we would recommend 3 platters per 20 guests.

Decorative foliage and raised buffet stands are included for orders of 7 platters or more.



Classic Grazing Platter

Selection of cheeses, charcuterie, fresh & dried fruits served with crackers and stone-baked bread.

£100.00

Classic Vegetarian Platter (V)

Selection of cheeses, sun-dried tomatoes, olives, fresh & dried fruits, crackers & stone-baked bread.

£100.00

Italian Antipasti

Selection of Italian hard and soft cheeses, cured meats, stuffed peppers, grapes & berries. Served with bread sticks, focaccia & crackers.

£100.00

Middle Eastern Platter (V)

Stuffed dates and vine leaves, Moroccan falafel, assorted dips and Turkish feta. Served with pitta bread, fresh figs & baklava.

£100.00

Vegan Platter (VG)

Vegan cheese, Moroccan falafel, grilled artichokes, hummus & red pepper dips. Served with multi-seed crackers & mixed crudites.

£90.00

Crudité Platter (VG, GF)

A fresh and healthy platter of crunchy assorted vegetables, spiced Moroccan hummus and beetroot dip.

£80.00

Fruit Platter (VG)

fresh and seasonal fruit served with a delicious vegan chocolate dip.

£75.00

Dessert Platter (V)

Assortment of sweet bites including chocolate brownies, macaroons & cupcakes.

£95.00



(V) vegetarian | (VG) vegan | (GF) gluten free



Salad Platters

Each salad platter serves 6 people. Can be ordered individually or added to a grazing table.

Caprese Salad Platter

Classic Italian mozzarella and vine-ripened tomatoes, supplemented with creamy burrata, prosciutto, Milano salami, olives, fresh fruit & mixed salad leaves (contains nuts). £80.00

Falafel Salad Platter (V)

Freshly baked falafel, served on a bed of giant couscous tabbouleh salad, radish, pomegranate, marinated olives, feta, stuffed vine leaves, hummus, tzatziki and pitta. £90.00

Salmon Platter

Baked garlic & lemon salmon dressed with soft boiled eggs, peppers, capers, tomato, avocado, radish, dill cream cheese. Served with mixed leaves and marinated olives. £100.00

Add-ons

Extra bread box	£11.50
Extra crackers (GF available)	£4.00
Extra hummus (340g)	£6.00

Decoration & Foliage

Standard foliage display (eucalyptus leaves)	£40.00
Classic floral display (eucalyptus & 3 floral varieties)	£140.00
Luxury floral display (eucalyptus & 5 floral varieties)	£260.00



What's on the board?

Classic Grazing Platter (Halal available)

Creamy pesto dip, Cornish brie, Roquefort blue cheese, goats cheese, manchego, vintage gouda, Wensleydale, prosciutto, salami, ricotta stuffed peppers, nuts, olives, sun-dried tomato, fresh & dried fruit and dark chocolate. Served with crackers & fresh stone baked bread.

Classic Vegetarian Grazing Platter (V)

Creamy pesto dip, Cornish brie, Roquefort blue cheese, goats cheese, manchego, vintage gouda, Wensleydale, aged cheddar, Gruyere, feta, nuts, olives, sun-dried tomato, fresh & dried fruit and dark chocolate. Served with crackers & fresh stone baked bread.

Italian Antipasti Platter (Halal available)

Burrata, Gorgonzola, Grana Padano, Pecorino Romano, mozzarella, salami & grilled pepper skewers, prosciutto, Milano salami, chorizo, mixed olives, ricotta stuffed peppers, honey-grilled artichokes, sun-dried tomato, black saddle grapes & berries. Served with grissini breadsticks, focaccia & crackers.

Middle Eastern Platter (V)

Baba ganoush, red pepper and walnut dip, hummus, goats cheese & walnut stuffed dates, stuffed vine leaves, Moroccan falafel, brie, sun-dried tomato, ricotta stuffed peppers, pistachios, olives, gherkins, Turkish feta topped with mint. Served with pitta bread, fresh & dried fruits, figs & baklava.

Vegan Platter (VG)

Moroccan falafel, olives, hummus, red pepper dip, sun-dried tomato, vegan cheese, berries, grapes, honey-grilled artichokes, medjool dates, dark chocolate, nuts, dried fruit. Served with bread sticks, multi-seed crackers & mixed crudites.

Crudit  Platter (VG, GF)

A fresh and healthy platter of baby peppers, celery, cucumber carrots, asparagus, radish, tender-stem broccoli, cherry tomato, olives, mangetout, cauliflower, runner beans, baby gem lettuce, beetroot dip, spiced Moroccan hummus.

Fruit Platter (VG, GF)

A beautiful platter of fresh and seasonal fruit served with a delicious vegan chocolate dip.

Dessert Platter (V)

Double chocolate brownies, assorted macaroons, meringue, berries, mini-Oreos, mini-chocolate cupcakes, mini-donuts, chocolate covered cranberries, salted caramel truffles, berries & figs.