



S.H.B Sharing Boards or Grazing Table Menu Options

Feel free to mix and match or add some great sides to suit your event.

Choose as a sharing board or a more informal grazing table, perfect for that special occasion.

Yorkshire sharing board or grazing tables

Local Audsley butcher pork pie with Onion marmalade

House Pickles, cornichon, balsamic onions,

Mature farmhouse cheddar cheese

Watercress & apple salad, mustard dressing

Chorizo & pork scotch egg with piccalilli

Yorkshire dry cured ham on the bone and carved

Salted butter & sourdough

Homemade potted chicken liver pate with spiced fig chutney, selection of artisan crackers.

Antipasti Sharing Board or grazing tables

Warm rosemary and sea salt Focaccia bread with aged balsamic & oils.

Marinated kalamata olives with basil pesto and feta cheese

Roasted red pepper arancini balls with tomato chutney

Pecorino cheese or Manchego

Balsamic onions

Selection of local charcutier cured meats, prosciutto, salami Milano, bresaola, sliced chorizo, serrano ham.

Peri peri hummus with roasted chickpea & toasted pumpkin seeds



Seafood Sharing Board

Mini fish n chips, pea and mint puree, tartare sauce.

Smoked Mackerel pate, chilli jam, pickled radish, rye bread.

Potted crayfish and Prawns, Maryrose sauce.

Deville white bait, lemon, samphire cress salad, paprika mayo

Local Smoked salmon, capers, lemon.

Spicy Crispy Cod fritters with garlic mayonnaise

Vegetarian Sharing Board Serves

Deep fried falafel, pickled red cabbage, mint yogurt

Moroccan style hummus, Harissa roasted chickpeas, toasted seeds, served with warm grilled pittas.

Baked box camembert with infused garlic, rosemary, onion marmalade.

Chargrilled Medetarrrian vegetables, courgette, red peppers, aubergine, basil pesto, lemon, crumbled feta

Seasoned sweet potato fries, aioli.

Smoky baba ghanoush dip with crisp breads

