

SHB SHARING BOARD STARTER MENU 24/25

SHARING BOARDS OR GRAZING TABLES

Our show-stopping Sharing Boards are always a winner & offer the ultimate social dining experience! Served to the middle of tables, guests can tuck in & help themselves.

YORKSHIRE SHARING BOARD

We suggest a minimum of 4 options.

Local butcher pork pie with house ketchup

Mature cheddar & ale cheese bake with crostini.

Pork, and local black pudding sausage roll, whisky brown sauce.

Chorizo & pork scotch egg with piccalilli.

Local cured meats

Potted chicken liver pate,

Ham croquettes, garlic mayo.

Crispy brie wedges with cranberry and orange chutney.

Ham hock terrine with house pickles, date puree.

All served with Artisan Breads & Pickles.

ANTIPASTI SHARING BOARD

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

Marinated kalamata olives, garlic, olive oil, oregano.

Mini chorizo sausages with aged balsamic, local honey and sherry vinegar.

Local cheeses, buffalo mozzarella, mature cheddar, or Manchego.

Cured meats, charcutier cured meats, prosciutto, salami Milano, bresaola, sliced chorizo, serrano ham.

Whipped Feta, Chilli Flakes, Mint & Black Olives (GF, VG)

Hummus, Smoked Paprika chickpeas, & Olive Oil (GF, VG)

Classic Spanish Tortilla (GF, VG)

All served with Artisan Breads & Pickle

SEAFOOD SHARING BOARDS

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. (GF)

Devilled white bait, lemon, samphire cress salad, paprika mayo.

Local Smoked salmon, capers, lemon. (GF)

Smoked Trout, Crème Fraîche & Avocado Salsa (GF)

Black pepper crispy Squid & Green Chilli Sauce (GF)

Spicy Crispy Cod fritters with garlic mayonnaise

Breaded shrimp, hot sauce.

VEGETARIAN SHARING BOARD

Beetroot & Yoghurt Dip, Aged Balsamic (GF, VG)

Whipped Feta, Chilli Flakes, Mint & Black Olives (GF, V)

Smoked Baba Ganoush (GF, V)

Saffron & Lemon Risotto Balls (V)

Hummus, Smoked Paprika & Olive Oil (GF, VG)

Falafel & Soya Tahini Dip (GF, VG)

Cornish Yarg cheese (GF, V)

Baked Feta, Tomatoes & Olive Oil (GF, V)

Classic Spanish Tortilla (GF, V)

All served with Artisan Breads & Pickle



DINING & EVENTS
EST 2020