

Sharing Starter Feasting Boards



DINING & EVENTS
EST 2020

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

We suggest a minimum of four options.

GREEK STYLE MEZZE

CHARGRILLED PORK SOUVLAKI KEBABS, OR
CHICKEN KEFTEDES (MEAT BALLS) |
lemon and tahini, sumac, herb dressing

KING PRAWN SAGANAKI VE |
grilled ciabatta, hummus, roasted chickpeas,
olive oil, sumac

CHARD GREEK PITTA |
tzatziki dip, dill

SPANAKOPITA FILO PARCEL |
feta and spinach, Greek olives, oregano, lemon,
local feta

MARINATED GREEK, TOMATO AND
ONION SALAD |
pomegranate, basil, dill, lemon, sumac, olive oil

SPANISH STYLE MEZZE

GAMBAS AL AJILLIO |
king prawns in chilli and garlic butter, lemon, toasted

PATATAS BRAVAS | lemon aioli

GRILLED CIABATTA BREAD |
garlic, aioli, con tomate, olive oil, sea salt

PADRON PEPPERS | chilli flakes, salt, lemon, romesco

CLASSIC WARM SPANISH TORTILLA |
tomato and chilli chutney

CLASSIC FRITTO MISTO |
gremolata, grilled lemon, crispy squid, calamari, cod

SMALL GRILLED SPANISH CHORIZO SAUSAGES |
sherry vinegar, honey

PINCHO, TOASTED CIABATTA |
grilled goat's cheese, sun blushed tomato, serrano ham, olive

SPANISH HAM CROQUETTES | croquetas jamon serrano

ALL SERVED WITH ARTISAN BREADS AND PICKLES



YORKSHIRE SHARING BOARD

LOCAL BUTCHER PORK PIE | house ketchup

MATURE CHEDDAR AND ALE CHEESE BAKE | crostini

PORK, AND LOCAL BLACK PUDDING SAUSAGE ROLL | whisky brown sauce

CHORIZO AND PORK SCOTCH EGG | piccalilli

LOCAL CURED MEATS

POTTED CHICKEN LIVER PÂTÉ

HAM CROQUETTES | garlic mayo

CRISPY BRIE WEDGES | cranberry and orange chutney

HAM HOCK TERRINE | house pickles, date purée

ALL SERVED WITH ARTISAN BREADS AND PICKLES



ANTIPASTI SHARING BOARD

WARM ROSEMARY AND SEA SALT FOCACCIA BREAD | aged balsamic, oils

MARINATED KALAMATA OLIVES | garlic, olive oil, oregano

LOCAL CHEESES | buffalo mozzarella, mature cheddar or manchego

CURED MEATS |

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

INDUJA AND MOZZARELLA ARANCINI | tomato ragu dipping sauce, olive oil

CHARGRILLED MEDITERRANEAN VEGETABLES |

crumbled feta, basil pesto, olive oil, lemon

WHIPPED FETA | chilli flakes, mint, black olives **GF | VG**

OR HUMMUS | smoked paprika chickpeas, olive oil **GF | VG**

ALL SERVED WITH ARTISAN BREADS AND PICKLES



SEAFOOD SHARING BOARD

MINI FISH 'N' CHIPS | pea and mint purée, 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 | garlic mayonnaise
BREADED SHRIMP | hot sauce

VEGETARIAN SHARING BOARD

BEETROOT AND YOGHURT DIP | aged balsamic ^{GF | VG}
WHIPPED FETA | chilli flakes, mint, black olives ^{GF | V}
SMOKED BABA GANOUSH ^{GF | V}
SAFFRON AND LEMON RISOTTO BALLS ^V
HUMMUS | smoked paprika, olive oil ^{GF | VG}
FALAFEL AND 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 AND PICKLES

Please inform us of any specific dietary requirements. Please note that our menus can be subject to change.

