

# Charcuterie Feast



**A stunning selection of premium cured meats, artisanal cheeses, and complementary accompaniments, designed to dazzle and delight.**

## **Meats:**

Enjoy prosciutto, soppressata, chorizo, salami, pepperoni, capicola, bresaola, and mortadella for a rich and varied flavour journey.

## **Cheese:**

Indulge in creamy brie, nutty Manchego, sharp blue cheese, smooth goat cheese, gouda, cheddar, Havarti, comet, and camembert.

## **Accompaniments:**

Sweet grapes, figs, apple slices, olives, roasted nuts, pickles, fig jam, honey, and berries complement the meats and cheeses perfectly.

## **Breads & Crackers:**

Freshly baked baguette slices, grissini, and croccantini provide the ideal pairing for your favourite bites.

## **Feeds up to 50 people**

**£550 + VAT**

## **Staff Surcharge**

**For 3 hours of service and 1 hour set-up:**

**0-74 guests: £180.00 + VAT**

**75-99 guests: £270.00 + VAT**

**100+ guests: £360.00 + VAT**

## **Additional Information**

- Our menus are served on **disposable plates**, with **cutlery**, **napkins**, and **white disposable tablecloths**. Our tea and coffee will be delivered in heat-resistant pump flasks, or, for events with service staff, prepared on-site in urns that we provide.
- For a more refined touch, please enquire about our **real crockery** and **cutlery** options.
- Linen tablecloths may be added for an additional £6.50 + VAT per cloth, should you wish to enhance the dining experience.
- A minimum of **50 guests** is required
- We are committed to allergen safety and ensure all dishes are labeled with allergens. While we take great care in food preparation, we cannot guarantee a completely nut-free environment, as traces of nuts may be present in all our offerings. Please let us know if you have any specific dietary requirements or allergies.

