



Grazing Table Ideas for The Welsh One

- Temperance Town Bloody Mary Shots with Celery Ffon
- Selection Welsh Cured Meats
- Welsh Cheese; (Caws Cenarth)
- Smoked Mackerel Pate with Toasted Tiger Bread
- Cockles, Smoked Bacon & Laver bread Patties
- Welsh Cannon of Lamb on Minted Pikelets
- Caramelised Leek & Red Onions Tartlets
- Welsh Rarebit Crostini
- Locally Baked Bread with Salted Welsh Butter
- Penylan Preserves
- Welsh Crackers – Chilli, Garlic & Ginger, Leek & Caerphilly Cheese, Beetroot & Garlic, Spinach & Celery Seed, Water Biscuits & Charcoal Crackers
- Garnished with; Fig, Orange, Grapes, Strawberries, Blueberries, Kiwi, Dried Apricots, Pomegranate, Rosemary, Thyme, Walnuts, Pan-Fried Pumpkin Seeds, Olives, Roasted Peppers, Seasonal Flowers,
- ADD a Grazing Dessert to your Table (See Grazing Desserts)

1M (Up to 30 people) £540

1.5M (up to 45 people) £765

2M (up to 60 people) £960

3 Metre (up to 90 people) £1395

4M (up to 120 people) £1860

5M (up to 150 people) £2250

6M (up to 180 people) £2700