

Festive Sharing Boards

Butcher's Board 60.00

Turkey and Sage Sausage Rolls, Honey-Glazed Pigs in Blankets, Mulled Cranberry Sauce, Stornoway Black Pudding Scotch Eggs, Mustard Mayonnaise

Fisherman's Board 60.00

Severn & Wye Smoked Salmon, Whipped Smoked Mackerel, Sourdough, Pickled Cucumber, Little Prawn Cocktails, Devilled Whitebait, Tartare Sauce

Camembert Board 45.00

Rosemary-Baked Camembert, Garlic Buttered Dipping Bread, Pigs in Blankets, Pickles, Sticky Onion Marmalade

Charcuterie Board 60.00

Suffolk Salami, Cornish Pork Rillettes, Duck Liver Mousse, Spiced Plum Chutney, Celeriac Remoulade, House Pickles, Toasted Sourdough

Plant-Based Board 45.00

Mushroom and Five Bean Sausage Rolls, Chipotle Chilli Jam, Beetroot Hummus and Falafel, Dukkah, Grilled Sourdough, Winter Salad, Tahini Yoghurt, Root Vegetable Crisps (ve)

Sliders and Fries Board 80.00

Choose up to 2 types per board (8 sliders per board), served with skin-on fries

Turkey Slider, Sausage and Chestnut Stuffing, Truffle Aioli, Cranberry Sauce, Rocket Classic Cheeseburger Slider, Crispy Onions, Burger Sauce, Dill Pickles
Buttermilk Fried Chicken Slider, Chipotle Relish, Lime Mayo
English Lamb Slider, Harissa Ketchup, Feta and Cucumber Yoghurt, Pickled Chilli
Symplicity Plant-Dog, Sweet Mustard Ketchup, Crispy Onions (ve)

Booking Requirements

Minimum order of 3 boards

Maximum variety of 3 types of board

Pre-order required no later than 3 days prior

Not sure how much to order?

Each board serves 4-5 people

5-6 boards should be plenty for 20 people having some casual drinks with nibbles

7-8 boards would be ideal for 20 hungry partygoers