



# THE CHEESE & CHARCUTERIE

Ripe Local and Continental Cheeses, Dried Fruits, and Chutneys, Crackers And Artisan Breads, Marinated Olives, Crostini and Mediterranean Dips, Dorset Made Pâté, Sliced Deli Cuts and Pickles

£25.50 per person

#### T H E P I C N I C £25.50 per person

Selection of 4 different Sandwich Fillings, Crudités and Dips, Dorset Sausages in Puff Pastry, Vegetarian Creamed Tart

## THE FUSION £28.50 per person

Mini Ciabatta Pizzas (Parma Ham, Mozzarella & Rocket), Sweet Potato Wedges with Basil Aioli, Dorset Sausages in Puff Pastry, Chicken Satay Skewers, Chunky Peanut Dip, Seasonal Risotto Cakes, Italian Hard Cheese & Truffle Dip, Vegetable Samosa, Mint Yogurt Dip, Lamb Kofta with Tzatziki

### T H E S N A C K £28.50 per person

Bacon Rolls with Tomato Relish, Cheese and Tomato Toasties, Fish & Chip Cones with Tartar Sauce, Mini Deli Burgers Topped with Cave Aged Cheddar, Falafel burgers available on request

### B B Q B U F F E T

West Country Beef Burgers, Dorset Made Pork Sausages, Marinated Chicken Pieces, Haloumi & Roast Vegetable Skewers, Seasonal Salad Leaved with House Dressing, New Potato & Spring Onion Salad, Home-Made Chunky Coleslaw, Selected Breads, Dressings & Sauces

## HOG ROAST

Outdoor Reared Dorset Hog, Carved and Served With: Home-Made Apple Sauce and A Choice of Mustards, Sage and Onion Stuffing, Chunky Coleslaw, Assorted Soft Rolls, Seasonal Salad Leaves with House Dressing & Loads of Crackling, Falafel burgers available on request

Minimum 80 guests for a whole hog

#### FOOD INFORMATION

Please note that all food contains allergenic ingredients. Please let your event coordinator know if you or any of your guests have any allergies or dietary requirements we should be aware of.

All allergies and dietary requirements must be notified prior to your event date Allergen menus available on request