

DELI SHARING BOARDS

PLATED STARTERS

Choose one starter, one main course and one dessert or serve a duo of mini puddings. Vegetarian alternatives will be provided for the starter and main course. Costs may vary depending on your guest numbers and menu choices. Please ask for a personal quote.

Antipasti Grazing Board

charcuterie, creamy mozzarella & basil, sunblush tomatoes, marinated artichokes, herby olives, stuffed baby peppers, red pepper hummus, warm focaccia & ciabatta

Smoked Fish Platter

honey roast salmon, peppered mackerel, Lambton & Jackson Maldon cured salmon, smoked crevettes, quail eggs, salmon caviar, horseradish crème fraiche, spelt & rye bread

Cured Salmon, Horseradish Crème Fraiche, Watercress & Warm Blinis

Roasted Beetroot, Whipped Goats Cheese, Roasted Hazelnuts, Honey Dressing

Duck & Sloe Gin Pate, Fig & Walnut Toasts, Wilkins Chutney

Ham Hock Terrine, Sourdough Toast, Pineapple Chutney

Seared Scallops, Pea & Mint Puree, Pancetta Crisp

Peppered Beef Carpaccio, Rocket, Parmesan & Caper Dressing

Pate & Terrine Board

duck & sloe gin pate, mushroom pate, pork pistachio & apricot terrine, chutney, pickled vegetables, rustic sourdough baguette

Tapas

chorizo in red wine, patatas bravas, sweet potato & spinach tortilla, ham & cheese croquettes, padron peppers, olives, smoky almonds

Corn Cakes, Hot Smoked Salmon, Creme Fraiche, Salmon Caviar

Spiced Butternut Squash Soup, Toasted Seeds

Roasted Butternut Squash, Parma Ham, Goats Cheese

Asparagus, Parma Ham, Quail Eggs

Burrata, Romanesco Sauce, Pardon Peppers

SHARING MAINS

Lemon & Thyme Chicken

Herby Crushed Potatoes, Pea Asparagus & Goats Cheese, Oven Roasted Tomatoes With Shallots, Garlic & Herb Mayo

Tuscan Porchetta

Crispy Potatoes, Fennel & Apple Slaw, Panzanella, Salsa Verde

Slow Roasted Moroccan Lamb Shoulder

Jewelled Cous Cous, Aubergine Rolls with Feta & Pomegranate, Orzo & Tomato Salad, Tzatziki

Fillet of Beef, Bearnaise Sauce

Herby Crushed Potatoes or Aspen Fries, Warm Asparagus & Samphire Salad, Oven Roasted Tomatoes With Shallots

Slow Roasted Herby Shoulder of Pork

Potato Dauphinoise, Roasted Roots, Buttered Greens Baked Spiced Apples, Crackling Straws, Jugs of Gravy

Slow Roasted Shoulder of Lamb with Rosemary

Boulangere Potatoes, Mediterannean Ratatouille, Buttered Greens, Mint Sauce, Jugs of Gravy

Slow Roasted Shoulder of Local Venison

Buckets of Aspen Fries, Peppery Rocket Salad, Celeriac, Pear & Walnut Coleslaw, Sloe Gin Cumberland Sauce, Horseradish Mayo



PLATED MAINS

Herb Roasted Chicken Supreme, White Wine Cream & Crispy Pancetta, Dauphinoise Potatoes, Braised Peas & Confit Carrots

Italian Stuffed Chicken Breast & Basil Cream Sauce, Herby Crushed Potatoes, Buttered Green Beans & Roasted Tomatoes

Roasted Cod in Parma Ham with a Chive Butter Sauce, Crushed New Potatoes, Buttered Green Beans & Roasted Tomatoes

Sea Bass with Lemon Caper Dressing, Crushed New Potatoes, Buttered Green Beans & Roasted Tomatoes

Roasted Rump of Lamb with Moroccan Spice, Orange Pomegranate Cous Cous & Harissa Roasted Vegetables Roast Fillet of Beef with Béarnaise Sauce, Fondant Potato, Green Beans & Roasted Tomatoes

Braised Shin of Beef, Creamy Mash, Roast Carrot, Herb Dumpling & Port Sauce

Slow Roasted Belly of Pork with Caramelised Onions & Cider, Creamy Mash & Greens

Rump of Lamb with Rosemary, Potato Rosti, Oven Roasted Ratatouille, Buttered Green Beans

Peppered Beef Carpaccio, Rocket, Parmesan & Caper Dressing

VEGETARIAN DISHES

Pumpkin & Feta Pie with Pine Nut Crumble Topping

Beetroot Tarte Tatin, Goats Cheese & Onion Marmalade

Spinach Roulade with Ricotta & Sunblush Tomatoes



SHARING DESSERTS

PLATED DESSERTS

OPTIONALS

Giant Payloyas

- Summer Berries, Lemon & Elderflower
- Poached Peaches, Raspberries & Blueberries
- Mulled Autumn Fruits

Cheesecakes

- Salted Caramel & Peanut Butter
- White Chocolate & Summer Berries
- 'Monkey Shoulder' Whisky & Cherry

Chocolate Fudge Brownie Stack

Hot Chocolate Sauce & Ice Cream Buckets

Mini Dessert Platter

go mini with lots of little shot glass desserts and patisserie served on trays for guests to help themselves

Classic Lemon Tart, Raspberry Sorbet, Burnt Meringue

Chocolate Fondant, Pistachio Ice Cream

Summer Berry or Spiced Autumn Fruit Pavlovas

Honey Pannacotta, Roasted Apricots

Summer Pudding, Clotted Cream

Sticky Toffee Pudding with Clotted Cream Ice

Cream - served warm

Chocolate Brownies with White Chocolate Sauce

& Coffee Ice Cream - served warm

Poached Pear, Chocolate Sauce &

Cinnamon Ice Cream

Creme Caramel, Pedro Ximenez

British Cheeseboard, Crackers, Fresh & Dried Fruit, Chutney

Teas & Coffee

Chocolate Truffles or Homemade Fudge





Get in touch

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