



SPECIAL EVENTS CATERERS

# *Signature Grazing Station*

- SAMPLE MENU - FROM £16PP -

## HANDCRAFTED PICKY PIECES

TWICE-BAKED TUSCAN FRITTATA  
WITH CREAMED CAPRICORN GOAT'S CHEESE

ARTISAN SAUSAGE ROLLS  
MADE WITH LOCAL PORK & LAMB  
& SMOKED TOMATO CHUTNEY

## CHEESE STATION

DORSET'S BOOK & BUCKET BLYTON BRIE  
WOOLSERY GOATS CHEESE  
DORSET BLUE VINNY

SERVED WITH SEASONAL ORCHARD FRUITS  
NEW FOREST HONEY, RED ONION JAM, ROASTED FIGS  
THOMAS FUDGE SELECT CHEESE CRACKERS  
& VEGETABLE CRISPS



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## CHARCUTERIE & ANTIPASTI

CURED, DRIED & SMOKED MEATS  
FROM A TOUCH OF SALT SMOKERY, NEW FOREST

SCOUT'S OWN GRILLED, ROASTED  
PICKLED & MARINATED VEGETABLES  
WITH DIPS INFUSED OILS & CHUTNEYS  
GRISSINI, TOASTED FLATS, ROTIS  
PITTAS & CROSTINI

## SCOUT'S CAESAR SALAD

SMOKED CHICKEN BREAST  
TORN & TOASTED GARLIC CROUTONS  
ROMAINE LETTUCE WITH CRISP PANCETTA SHARDS  
FLUFFETS EGG & CREAMY WHITE ANCHOVY  
WHOLE-EGG DRESSING

## AUTUNNO SALAD

SAGE BUTTER CREAM TORTELLINI  
WITH ROASTED BABY SQUASH  
TOASTED PINE NUTS & BABY SPINACH