



**SPECIAL EVENTS CATERERS**

# *Light Grazing Station*

**HANDCRAFTED  
PICKY PIECES**

*CHOOSE 2 OF THE 4 BELOW  
OR 2 SOCIAL CANAPÉS*

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

**CHICKEN & CHORIZO BROCHETTES  
WITH OLIVE TAPENADE**

**ARTISAN SAUSAGE ROLLS  
MADE WITH NEW FOREST-REARED PORK & LAMB  
WITH BUSH TOMATO CHUTNEY**

**BAKED VEGETABLE BROCHETTES  
WITH POMEGRANATE MOLASSES & PANEER CHEESE**



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# *Light Grazing Station*

## **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

## **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