

Grazing Menu Collection

Explore our curated trio of grazing experiences — each crafted to suit a different occasion, palate, and price point. Whether you're planning a casual office lunch or a black-tie celebration, we have a board that delivers on flavor, style, and value.

The Urban Grazer | £14 per person

Theme: The Modern, Budget-Savvy Classic

Perfect For: Office gatherings, casual birthdays, university events, and large groups seeking hearty, crowd-pleasing fare.

Positioning: Exceptional value with generous buffet-style additions others charge extra for.

Menu Highlights

Cheese Trio – The Relabels

- Mature Welsh Cheddar
- Creamy Scottish Brie
- Dorset Red Smoked Cheese

Charcuterie Duo – The Classics

- Milano Salami
- Classic Chorizo Rings

Hearty Buffet Additions – Our Value Edge

- Mini Quiche Lorraine & Spinach & Feta Slices
- Signature Sausage Rolls with Caramelized Onion Chutney

The Foundation

- Fresh Bagel Chips & Water Crackers
- Soft White & Whole meal Bread Rolls with Salted Butter

The Accents

- Classic Hummus & Tzatziki Pots
- Crudités (Carrot, Cucumber, Peppers)
- Green & Red Seedless Grapes
- Mixed Olive Medley

Service: Drop-off only. Beautifully arranged on eco-friendly bamboo platters.

Key Selling Point: *“The most satisfying bite for your budget. We include the hearty buffet favorites others charge extra for.”*

The Artisan Midlands | £17 per person

Theme: A Locally-Sourced Journey

Perfect For: Food-conscious clients, corporate events, engagement parties, and those who value provenance.

Positioning: A refined, regional showcase that balances quality with value.

Menu Highlights

Cheese Quartet – The British Isles Tour

- Sparke hoe Red Leicester (Leicestershire)
- Baron Bigod Brie (Suffolk)
- Mrs Kirkham's Creamy Lancashire
- Cropwell Bishop Stilton (Nottinghamshire)

Charcuterie Trio – The Continental Cure

- Prosciutto di Parma (18-month aged)
- Finocchiona (Fennel Salami)
- Spicy 'Nduja Sausage Spread

The Foundation

- Sourdough Batons from a Birmingham bakery
- Artisan Oatcakes & Rosemary Crackers

The Artisan Accents

- House-made Spiced Apple & Walnut Chutney
- Local Heather Honey from the Lickey Hills
- Marinated Sun-Blush Tomatoes & Gordal Olives
- Fresh Figs & Seasonal Berries

The Savory Bite

- Gourmet Scotch Quail's Eggs with Celery Salt

Service: Styled drop-off on a mix of slate, wood, and marble boards.

Key Selling Point: *"Taste the Midlands. A board built on relationships with local British producers, guaranteed to weigh over 800g per person."*

The Grand Tour | £22 per person

Theme: Uncompromising European Luxury

Perfect For: Weddings, VIP hospitality, black-tie events, and clients seeking a show-stopping centrepiece.

Positioning: A sculptural, indulgent display of Europe's finest ingredients.

Menu Highlights

Cheese Selection – The Connoisseur's Choice

- Tunworth (Hampshire) – UK's answer to Camembert
- Comté AOP (24-month aged, France)
- Burrata 'Pugliese' with Cherry Tomatoes & Basil (Italy)
- Stichelton – Raw Milk Blue Cheese (Nottinghamshire)

Charcuterie & Delicacies – The Pinnacle

- Jamón Ibérico de Bellota (Hand-carved)
- Bresaola della Valtellina
- Smoked Duck Breast
- Foie Gras Parfait with Toasted Brioche

The Luxury Foundation

- Black Truffle & Honey Infused Crackers
- Warm Herby Focaccia from our artisan baker

The Abundant Accents

- Quince Membrillo & Mostarda di Frutta
- White Truffle Honey
- Champagne Grapes & Pomegranate Jewels
- Marcona Almonds & Pistachios
- Cornichons & Silverskin Onions

The Sweet Finale

- Dark Chocolate & Sea Salt Truffles

Service: Full on-site styling with floral installations, tiered stands, and a dedicated stylist.

Key Selling Point: *"An unforgettable spectacle of taste. We bring the luxury of a Michelin-starred cheese monger to your table."*