



Passion
on every
plate

funnellskitchen.co.uk
Tel: 01603 673020



@funnellskitchen

Grazing Tables

A grazing table is a combination of great food and table design. It is food designed to graze, particularly suited to the evenings. We specialise in a woodland display using lots of oak, moss and edible mushrooms.

Pranzo Classico grazing

£14.95 per person

- Norfolk marsh pig salami, prosciutto and chorizo (*gf*)
- Feta, bocconcini, gorgonzola (*v, gf*)
- Focaccia bread, curried onion baton, seeded loaf (*v, vg*)
- Olive oil and balsamic vinegar (*v, vg, gf*)
- Crackers, butters (*v*)
- Honeycomb, figs (*v, vg, gf*)
- Houmous, olives, sun-blushed tomatoes, cherry tomatoes (*v, vg, gf*)
- Roasted peppers and pickles (*v, vg, gf*)
- Nuts, seeds and fruit (*v, vg, gf*)

Ploughman's grazing

£14.95 per person

- Scotch eggs, handmade pork pie
- Baron bigod, extra mature cheddar, tuxford tebbutt stilton (*v, gf*)
- Tiger bread, treacle and oat loaf, date and walnut loaf (*v, vg*)
- Crackers butters (*v, vg*)
- Honeycomb, figs (*v, vg, gf*)
- Pickles, chutneys, celery, carrot, apple (*v, vg, gf*)
- Cherry tomatoes, pickled onions, gherkin, radish (*v, vg, gf*)
- Nuts, seeds and fruit (*v, vg, gf*)

Notes:

Basic price is delivered either in our food safe biodegradable boxes or as a 'lay-flat' display and comes with palm leaf plates, birchwood cutlery and napkins.

The woodland display is an extra charge and allows for a team member to stay on and clear.

Woodland display + staff member to manage will be an extra charge of £250.00