

# SHARING PLATTERS

*fresh from Aperyer with love*



## TO START

*Seasonal tear and share breads with a selection of meat and vegetable antipasti, hummous, olives and flavoured butters*

## THE MAIN EVENT *choose one*

### SOUL FOOD

*BBQ pulled pork, bourbon glazed chicken wings, truffle shuffle mac 'n' cheese BBQ'd corn cobettes, chunky Cajun 'slaw, sweet potato wedges & green salad*

### MEXICAN

*Fajita wraps served with spicy chicken, seared steak and mushroom along with guacamole, sour cream, mixed peppers, refried beans and a seasonal green salad*

### CARIBBEAN

*Jerk chicken, chargrilled prawn skewers with lime and chilli and salt cod fritters. Served with fried plantain, rice and peas, mango and avocado salad*

### PAN-ASIAN

*Selection of Thai fish cakes, Vietnamese spring rolls and chicken satay skewers. Hot sticky beef noodle salad, sesame stir fried pak choi, jasmine rice and prawn crackers*

### MED PLATTER

*Spiced lamb koftas, Spanish tortilla, Spanakopita (feta and spinach filo pie). Chicken with chorizo, patatas bravas, Greek salad*

## TO FINISH

*CHOCOHOLICS Selection of brownies, fudge, cakes and cookies served with cream CHEESE Selection of your favourite cheeses with homemade chutneys and biscuits CAKE LOVER Selection of mini afternoon tea style bites and delicate treats FRUIT PLATE Selection of seasonal skewers with chocolate, salted caramel and yoghurt dips*