



grace&skye

# platters



Our platter menu can be customized to cater to various dietary needs. If you require a dish for a vegan, nut-free, dairy-free, or gluten-free diet, just let us know.

We offer the option of delivery in plant-based packaging or on elegant china crockery with staff available for setup on the day. Additionally, you can choose to include disposable bamboo plates, serving tongs, cutlery, and napkins in your order.



# breakfast

## The Continental

Freshly baked croissant filled with  
Wiltshire ham & cheddar / creamy leek & emmental  
Greek yoghurt, homemade granola & seasonal compote  
Fresh cut fruit & berries platter

## The Mediterranean

Black pepper whipped feta, soft boiled egg, harissa slow roasted  
cherry tomatoes, on toasted sourdough with wild rocket & seeds  
Mixed mini morning pastries  
Apple & cinnamon overnight oats with blueberries (vg)

## The Vegan

Smashed avocado & pea, slow roasted cherry tomatoes, vg feta on  
toasted sourdough with pea shoots  
Coconut chia jar with fresh mango & pomegranate (vg)  
Vegan raspberry croissants

add to your platter +£2.5/pp

-Blueberry crumble muffins

-Homemade banana loaf, peanut butter & fig jam

-Dark chocolate & raspberry chia seed breakfast cake (vg)

add fruit platters +£3/pp

(minimum 10 people)

add fresh seasonal fruit juices +£3pp





# salads

Burrata, charred peppers, pomegranate,  
& sherry vinaigrette (v) (gf)

Za'atar baked salmon fillet with preserved lemon, sumac, whipped  
tahini yoghurt & watercress with candied beetroot (gf)

Sesame crusted tofu, rice noodles, sliced mango, minted edamame,  
pickled red cabbage & lemongrass dressing (vg) (gf)

Honey & harissa grilled chicken breast on red & white quinoa with  
chermoula, pomegranate seeds & ribboned heritage carrot (gf)

Miso glazed salmon fillet, black rice, charred tenderstem broccoli &  
shaved watermelon radish (gf)

Harissa baked aubergine halves, whipped tahini,  
pomegranate & mint with tamari seeds &  
roast cherry tomatoes (vg) (gf)

Fresh ricotta, seasonal pesto with minted peas, sweet leeks &  
quinoa tabbouleh with toasted almonds (v) (gf)

Candied beetroot, puy lentils, whipped gorgonzola  
pickled roast beetroot, figs & walnuts (v) (gf)







# grazing

Homemade za'atar focaccia with:  
whipped feta & harissa, caramelised onion & cumin hummus,  
baba ganoush & crudites (v)

Homemade caramelised onion & potato focaccia with:  
pea & mint hummus, carrot & cumin dip, baba ganoush  
& crudites (vg)

Charcuterie board: Mortadella, chorizo, salami, bresaola,  
olives, cornichons, caperberries & crisp breads

Cheese board: A selection of the Best of British cheeses from our  
supplier at La Fromagerie, accompanied with grapes, celery  
fruit toasts & homemade chutneys

Wild mushroom Scotch egg, truffle aioli & pea shoots (v)

Pork, apricot & fennel sausage rolls with mustard aioli

Smoked cheddar, spinach & potato sausage rolls  
with mustard aioli (v)

Vegan wild mushroom, thyme & lentil rolls (vg)

Caramelised onion tortilla slices, tomato & chilli jam (gf) (v)

Butternut, sage & brown butter galette with pink peppercorns (v)

Leek, ricotta & parmesan galette with asparagus & pea shoots (v)









# pudding

Flourless orange & marsala cake  
with orange blossom syrup (gf)

Raspberry & frangipane tart

Flourless chocolate torte (gf)

Lemon posset, thyme crumble (gf)

Chocolate & caramel tarts, crème fraîche

Spiced carrot & carrot cake with cinnamon cream cheese

Tiramisu pots with grated chocolate

White chocolate ganache & raspberry tartlets

Salted butterscotch blondies

Lemon tart, olive oil pastry

Anzac millionaire's caramel slice

Ultimate double chocolate brownies

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Vegan double chocolate brownies (gf)

Vegan carrot cake with coconut frosting

Vegan spiced apple streusel cake

Vegan chocolate & orange ganache pots (gf)



