



ingredients



GOURMET FINE FOODS & DELICATESSEN

Catering Platters

Our platters are freshly made using our finest deli ingredients, all carefully sourced. We cater for business lunches, dinner parties, tapas nights, corporate events & family gatherings. Please contact us to book or discuss how we can make your event memorable.

Charcuterie Platter

A mouth-watering selection of Mediterranean meats.

Napoli salami, Milano salami, Proscuitto di Parma & Spanish chorizo

Accompanied with mini flatbreads & anti pasti to include olives, cornichons, pickled garlic, sun-dried tomatoes & caperberries.

Serves 5-6 People
£30 per platter

Cheese Board

A tempting array of cheeses from across the Mediterranean & locally sourced.

Manchego

A nutty & buttery hard Spanish sheep's cheese

Taleggio

A semi-hard washed rind Italian cheese with a fruity tang

Cave-aged Cheddar

Made in Dorchester & aged in Wookey Hole Caves

French Brie

A creamy traditional cow's milk cheese

Pearl Las Welsh Blue

The famous blue pearl from Carmarthenshire

Accompanied with delicious biscuits, caramelised onion chutney & salad garnish.

Serves 5-6 People
£30 per platter



Anti' Pastì

Our finest Gourmet Platter showcasing an array of our mouth-watering charcuterie, cheese, olives & deli produce to include;

Prosciutto di Parma, Napoli salami, Spanish chorizo, Manchego cheese, creamy brie, sun-dried tomatoes, olives, balsamic onions, roasted peppers & habas picantes.

Accompanied with savoury flatbreads & pickles

Serves 5-6 People

£40 per platter

Gourmet Sourdough Sandwich Platter

Finger sandwiches with our local sourdough bread.

Our fillings to include:

Cave-aged Cheddar & caramelised onion chutney
Goats cheese, basil pesto, sun-dried tomatoes & rocket

Napoli salami, creamy brie & onion relish

Hummous, roasted peppers, harissa and rocket

Spanish chorizo, creamy brie & mango chutney

Roast Mediterranean vegetables, basil pesto & rocket

Serves 5-6 People

£30 per platter

Vegetarian Platter

Gourmet ingredients showcased on our Vegetarian Platter.

Hummous, roasted peppers, sun-dried tomatoes, borettane onions, mixed olives, grilled zucchini,

basil pesto, cornichons, caperberries,

sheep's cheese & Pearl Las Welsh Blue

Accompanied with delicious flatbread, biscuits & chutney

Serves 5-6 People

£30 per platter

Booking Procedures

All our platters are freshly made to order & served in our special environmental boxes.

We require a minimum of 2 days' notice.

Payment will be required in advance.

Collection & delivery from our store in Sherborne.

To place an order or discuss your requirements, please email or telephone us.

We look forward to working with you.

