**Grazing tables**

* **Antipasti Roasted Mediterranean Vegetables**
* **Olives & Feta Cheese, dressed Rocket Salad & a Tomato & Mozzarella Caprese Salad**
* **Artisan Breads Served with Olive Oil & Aged Balsamic Vinegar**
* **Cheese Boards – Isle of Mull Cheddar, Clava Brie, Goats and Hebridean Blue Served with Crackers**
* **Selection of Cured Italian Meats**
* **Fresh Seafood - Hot Smoked Salmon, Cold Smoked Salmon, Peppered Mackerel, Juicy King Prawns served with Marie Rose Sauce Pots and Jars of Horseradish Crème Fraiche**
* **Selection of Meat - Chicken Liver Parfait; Venison Salami, Pastrami, Pork Pies Served with Chutneys & Pickles**