



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