

Sharing Grazing Boards

Build your own bespoke menu, with all your favorite foods it can have be Mediterranean style or be distinctly British.

British Grazing Board

Placed on the table

Scotch eggs
Homemade pork pie
Balsamic pickled onions
Northamptonshire Cheese with piccalilli
Handmade sausage rolls
Suffolk Salami and chorizo
Smoked salmon
Brixworth Pate
Home-made Coleslaw
Apple, Celery Slices
Homemade Bread
Garnished with salad Items

Mediterranean Grazing Board

Placed on the table

Parma or serrano ham
Pastrami
Milano Salami
Manchago Cheese
Chorizo
Mediterranean Hummus
Baby mozzarella and cherry tomato skewers
Green and black olives
Peppers Stuffed with Cheese
Chargrilled Mediterranean vegetables
Green leaf salad
Focaccia
Garnished with Salad Leaves

Mini Deserts

Followed by a Grazing Desert board of mini deserts.

Choose Three Deserts per person

Lemon Posit
Chocolate Pots
Chocolate Brownies
Mini Pavlova
Millionaires shortbreads
Macaroons
Mini Cheesecakes
Lemon Tart
Summer Fruit Tart

OR

A Cheese & Biscuits with Fruits and Chutneys Board

Ideally suited to tables of 8 – 10 people

Why not incorporate a Cold eating pie wedding/stack cake or celebration cheese stack.

Sharing Grazing Boards	Meeting & Event Planning	Crockery & Cutlery	Tea & Coffee	Staff for Meal	Price Per Person excl VAT	Price Per Person Inc VAT
Delivery	n/a	n/a	n/a	n/a	n/a	n/a
Served Meal	√	√	×	√	£22.50	£27.00



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Relaxed and social dining

Terms of booking • Confirmation of all bookings must be made by Letter or Email, along with the date of your event. • A Non-refundable deposit (Amount to be confirmed on booking depending on booking details) is required 120 days before your event, Payment can be made by BACS, Cheque or Cash, made payable to "Towbury Court Fine Foods Ltd". • Final numbers must be given at least 14 days prior to your booking and no decrease in numbers will be accepted after that date, payment is due on arrival of invoice. • Towbury Court Fine Foods Ltd must be notified if any of your guests have any allergies or special dietary requirements as soon as possible before your event, please note that we handle allergy containing ingredients in our production kitchen and store room. • Cancellation within 60 days of the event will be charged at 50% of the total cost. For cancellations of less than 30 days you will be charged 100% of final invoice. All cancellations must be in writing. • We will endeavor to keep within the menu subject to seasonal availability in the event that the produce is not available a suitable alternative will be provided. • Tasting Menus are charged at price per head, cost is removed from final bill if we cater for your event. • Additional charges may be added for hiring of catering equipment depending on menu choices. • Towbury Court Fine Foods Ltd currently have a consistent 5 stars food hygiene rating. • All buffet foods should be removed after 90 minutes in accordance with the current Health and Safety guidelines. • Parking spaces are required at the function with ease of access to the cooking area. • Any equipment hired on your behalf, lost or damaged by you or any guest will be charged at the full replacement cost. • Tasting menus will be charge and deducted from the final invoice if the booking goes ahead.