



WEDDINGS | BUSINESS EVENTS | PRIVATE EVENTS

Thyme2Dine

Where creativity meets quality

Chef Jon 07724179812
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www.thyme2dine.net
FB: Thyme 2 Dine - Private Chef Services



Sharing Board Menu

One of our favourite catering options for a relaxed event is to have sharing platters.

These are served at each table for the guests to share between themselves.

This creates a relaxed and informal atmosphere and encourages guests to chat and mingle.

Minimum number of guests approximately 15.

Choose 3 meats for boards

PLUS

3 veggie/vegan for boards

PLUS

3 side bowls

PLUS

3 mini desserts

£ 40.50 per person

Price includes crockery, cutlery, and table linen.

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Meats (choose 3)

All meats can be served warm or cold

Slow cooked spiced lamb shoulder, apricot and almond couscous, minted yoghurt dip.

Spiced lamb patties with Lemon & mint yoghurt

Pepper seasoned beef served rare with salsa verde

Slow cooked smoked beef brisket

Pork loin with crackling

Chimichurri pork belly

Lemon roasted chicken stuffed with citrus and herb tabbouleh

Herb marinated butterflied chicken breast

Whisky smoked ribs with Jim beam glaze

Veggie/Vegan (choose 3)

Warm savoury tarts

Oven baked spinach and ricotta frittata

Warm Portobello mushroom stuffed with leeks and topped with cheddar cheese

Falafel, olives, flatbread & hummus (served warm or cold)

Chargrilled haloumi garlic & rosemary (served warm or cold)

Grilled vegetables with vegan pesto dipping sauce (served warm or cold)

Side bowls (choose 3)

BBQ chorizo new potato salad

Herby, quinoa, feta and pomegranate salad

Summer potato salad

Mixed bean and wild rice salad

Minty summer rice salad

Greek pasta salad

Summer couscous salad

Lemon and coriander couscous salad

Mixed green leaf salad

Served warm:

Seasonal vegetables

Sea salted roasted new potatoes

Roasted root vegetables in honey glaze

Chunky chips with sea salt

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Desserts (choose 3)

Vanilla crème brulee with fresh raspberries

Lemon posset with mini meringue

Summer berry and champagne jelly

Triple chocolate layered cheesecake

Strawberries and Devon clotted cream

Mini lemon and lime meringue pie

Malibu pannacotta with tropical fruit salsa

Salted caramel brownie

Eton mess shots

Dark chocolate espresso pots

Bespoke menus can be created. Contact Chef Jon to discuss.

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