



WEDDINGS | BUSINESS EVENTS | PRIVATE EVENTS

# *Thyme2Dine*

*Where creativity meets quality*

Chef Jon 07724179812  
thyme2dine101@gmail.com  
www.thyme2dine.net  
FB: Thyme 2 Dine - Private Chef Services



# Ploughman's Menu

One of our favourite catering options for a relaxed event is to have a ploughman's lunch.

This can either be served on individual plates or on sharing boards.

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

**From £17.00 per person**

Price includes crockery and cutlery.

Minimum number of guests approximately 10.

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## Ploughman's 1

Traditional cheddar cheese  
Mature English cheddar  
Ardennes pâté  
French style course cut pâté  
Chicken thighs with chef's choice of dressing  
Fresh homemade coleslaw  
Mixed leaf salad, tomato and cucumber  
Chutneys, sweet pickle, baby onions and gherkins  
French bread and butter

**£17.00 per person**

## Ploughman's 2

Roast gammon ham  
Mature English cheddar  
Brie wedges  
Ardennes pâté  
Mini pork pie's  
Potato, red onion and chive salad  
Mixed leaf, tomato and cucumber salad  
Chutneys, sweet pickle, baby onions and gherkins  
English and continental breadbasket (white, wholemeal and ciabatta)  
Chocolate fudge cake served with cream

**£22.00 per head**

## Ploughman's sharing board

English cheese platter (four cheeses)  
Continental meat platter  
Choice of pâtés (2 pâtés)  
Fresh homemade coleslaw  
Waldorf salad  
Mixed leaf, tomato and cucumber salad  
Chutneys, sweet pickle, baby onions and gherkins  
English and continental breadbasket (white, wholemeal and ciabatta)  
Fruit salad served with cream

**£25.00 per head**

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