



SECOND-HELPINGS

Homemade food made with passion

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## SHARING MENU

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A much more relaxed, tapas style of eating!  
The group chooses any four of the following dishes from the suggestions below  
Everything comes beautifully presented on platters for you to help yourselves

No time restraints, relax, wonder around the garden!!

[www.second-helpings.co.uk](http://www.second-helpings.co.uk)

### Upmarket Tarts

Vine Tomato with Pesto & Basil  
Pear, Stilton & Hazelnut  
Baby Beetroot & Goats Cheese

### Salads

Grilled Peaches with Burrata & Pistachio Pesto  
Burrata with Roasted Grapes & Fennel  
Mozzarella, Celery & Olive Tapenade  
Watermelon, Feta & Pistachio  
Caesar with avocado, croutons & parmesan crisps  
Green Salad with edamame beans, croutons & parmesan  
Shredded Courgette, lemon & CousCous

### Rice/Pasta

Risotto (mushroom / spring vegetable / butternut squash / etc.)  
Bloody Mary Linguine with crusty crumb

### Vegetables

Roasted Romano Peppers with mozzarella, tapenade & pinenuts  
Mixed Mushrooms with garlic & Emmental Cheese  
Asparagus with Romesco Sauce

### Bruschetta's

Creamy Whipped Goats Cheese & Beetroot  
Traditional Vine Tomato & Basil  
Courgette & Saffron  
Mozzarella, Tomato, Strawberry

### Fish

Salmon with Hoisin Vegetables  
Prawn Cocktail  
Salad Niçoise  
Prawn Croquettes

### Chicken

Thai Chicken with Chilli Jam  
Coronation Chicken with Grapes & Toasted Flaked Almonds  
Chicken Fillets - Milanese Style with Avocado/tomato Salsa

### Other - non meat

Cheese Souffles  
Goats Cheese in Panko Breadcrumbs with Tomato Salsa  
Blistered Tomatoes with Smoky Aubergines & Flatbreads



### Cheese, Fruit & Chocolate Sharing Platter

*Save the best and the most popular until last - a selection of soft, hard & blue cheese with home-made cheese biscuits/crostini served with fruit and a selection of chocolate treats (£10.00 Supplement per person)*